AQUILADELTORRE



Wine RIESLING Aquila del Torre – Friuli Colli Orientali DOC

Variety Riesling Renano

Vintage 2015

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces
Training system Guyot simple

Average density 5,000 vines per hectare

Average yield 1.2 kg per vine

Elevation 350 metres above sea level and higher

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 12 years

Vineyard exposure At the top of the highest hill on the estate

Vineyard treatments Ground cover treatments only: copper and mined sulphur

Soil working Spontaneous ground cover

In the Cellar

Winemaking Spontaneous fermentation with native yeasts in stainless steel tanks

Maturation 9 months, ageing on the lees

Number of bottles produced c. 5.000

Alcohol content 12,5% vol Reducing sugar 3 g/l Total acidity 6,5 g/l

In the Glass

Sensory profile Dry white wine, aromatic nose, minerally palate, good acidity-refreshed finish

Recommended matchings As an aperitif or with seafood, smoked salmon and Asian cuisine

Serving temperature 10-12 °C