

PECCHENINO

LANGHE RIESLING

Designation: Langhe D.O.C

Variety: 100% Rhine riesling

First vintage produced: 2018

Harvest time: third week of September.

Vinification: from grapes coming from several vineyards located in the municipality of Bossolasco, at an altitude of 700 m above sea level. The soil is rich in limestone with marls and white clays. The vineyards are south-east facing and the vines, trained on guyot, have an average age of 8 years. The grapes, harvested in boxes, are cooled in the cell at about 12°C before being softly pressed. The must obtained is left to decant for 24 hours and fermented in steel tanks at 17°C.

Ageing: 10 months in steel, in contact with the fine lees which are kept in suspension with repeated batonnage and a further 6 months in the bottle .

Description: in the glass it is limpid, of an intense yellow colour with greenish reflections; on the nose there are fruity hints reminiscent of pear and peach and floral scents such as acacia flowers and hawthorn. After half a year there are more mineral notes, in some cases accentuated by the typical scent of hydrocarbons, which characterises the wine. In the mouth it is soft, balanced and in the finish there is a good acidity that gives length and persistence to the palate.

Food Pairings: raw meat, cured meats that are not too seasoned, hot and cold starters, first courses that are also very savoury and white meat dishes. After a few years in the bottle it becomes a perfect wine to pair with cheeses, even aged ones.

