

Ca' Viola

Langhe Riesling DOC

The Riesling grapes used to make this wine are grown using organic practices in a one-hectare plot in the Cissone vineyard. In the winery the grapes are softly pressed and fermentation follows in temperature-controlled stainless steel tanks for 15-20 days. The wine is then left to age 'sur lie' for 10 months before bottling.



Grape varieties Riesling

Altitude 600 A.S.L.

Soil Calcareous marl and clay

Alcohol 13.0%

Tasting notes

The bright yellow color with notes of white flowers, white peach and citrus, cedar and grapefruit. Juicy and fresh with a pronounced acidity and minerality.

Banville
Wine Merchants



Organic www.banvillewine.com

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