

ISIMBARDA®



Vigna Martina

OLTREPO PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RIESLING

Production zone: Estate-owned vineyards occupying approximately three hectares in the municipal territory of Mornico Losana

Altitude: 400m

Aspect: south

Soil: silty sandy, on steep, well-ventilated slopes with extreme day/night temperature differences

Grape variety: 100% Riesling Renano

Training system: cordon spur

Vine density: 5,000 vines per hectare

Vinification: part of the grapes undergo cryomaceration to enhance the varietal aromas. After temperature-controlled must decanting, only the clear wine is used and fermented in steel for about 20 days at a low temperature to avoid malolactic fermentation. This is followed by ageing in steel for about three months and then the wine is bottled

Sensory profile

Appearance: straw-yellow full of deep greenish reflections

Nose: intense floral notes that echo the aromatic properties of the grape

Palate: sapid, elegant wine

Food pairings: a classic fish wine that also goes well with white meat and vegetable-based pasta or rice dishes

Serving temperature: 10°C

