

# RIESLING



## HARVESTING

Manual, mid September

## VINIFICATION

Soft pressing of whole grapes; fermentation in stainless steel tanks at a temperature of 15-16 ° C. It then remains in contact for 12/15 months with fermentation yeasts kept periodically in suspension.

## SENSORY NOTES

It has a pale straw yellow color with slight greenish reflections. The scent, intense and characteristic, recalls exotic fruit. Expresses a range of aromas in perfect harmony. To the palate it is dry, full-bodied and its acidity reveals its character.

## SERVING SUGGESTIONS

Fish dishes in general, better poached and sauced.

## SERVING TEMPERATURE

8-10 °C / 46-50 °F

## LIFE EXPECTANCY OF WINE

4-5 years



**DARIO COOS**