

# Riesling

## PLONER



*The splendid and rich fruit aromas immediately create great expectations: its elegant and balanced acidity lends a juicy crispness, which is complemented by a delicate and elegant zestiness that gives real drinking pleasure. Its lovely length and persistent finish speak to the extraordinary ripeness of the grapes.*

**Site:** Marlengo, on a sloping hill (30-40% grade); morning sun exposure

**Cultivation:** trellis with 7,000 vines/ha

**Terrain:** granite, slate, and gneiss, suffused with sandy loam

**Farming:** respectful of nature, without artificial fertilizer and herbicide

**Yield:** ca. 1.20 kg per vine

**About the wine:** Fermentation at low temperature and consolidation in stainless steel tank and large wooden-barrel on the lees

**Alcohol content:** 13.5-14.0% Vol.

**Serving temperature:** 12°C

**Ageing potential:** 5 years and more