

# CAMPO DOTTORE

OLTREPÒ PAVESE DOC RIESLING RISERVA



MON CARUL



We decided to produce a **Reserve** because we wanted to show the **full potential** of our **Riesling grapes**.

Part of the grapes (around 30%) are harvested earlier to get higher acidity.

This will be the backbone for a wonderful ageing.

**Vinified in stainless-steel vats**, it ages in bottle for a minimum of 2 years.

The nose offers the **classic petrol note** balanced by aromas of **saffron** and **dried apricot**. Very rich on palate, but **enlivened by a pleasant freshness**.

Pair it with **tasty food**

like a selection of blue cheese with fruits chutney or onion-based dishes.

Otherwise, try it with a good book like a thriller by Donato Carrisi or Stieg Larsson.

To be served cool, but not chilled: it's great at **10 °C**.

TRADITION,  
EXPERIENCE...  
PASSIONS OF QUALITY