



# MON CARUL



ORGANIC WINE

## TECHNICAL DATA



CAMPO DOTTORE  
2021



Oltrepò Pavese DOC  
Riesling



Still white wine



Riesling  
(100%)



Alcohol: 13% vol  
Residual sugar: 6 g/l  
Total acidity: 7,2 g/l  
pH: 3,1  
Total dry extract: 31 g/l

## TASTING NOTES



Straw yellow colour  
with golden highlights.



Fruity when young.  
The nose becomes  
increasingly complex with ageing,  
showing the unmistakable aromas  
of the grape variety.



Sharp and crisp,  
with a long persistence.  
A wine with a  
distinctive personality.



8-10 °C



Seafood (especially shellfish),  
white meat with creamy sauces  
and... why not?  
*Spaghetti* with garlic, oil and red pepper!



## RIESLING IN OLTREPÒ PAVESE

Riesling has a long history: there are several written references to the variety dating from the 15th century, although with varying orthography. The modern spelling Riesling was first documented in 1552 when it was mentioned in Hieronymus Bock's herbal "Kreutterbuch". Riesling was introduced in Oltrepò Pavese together with other international varieties at the beginning of the 20th century, after the phylloxera epidemic that struck the region in the late 19th century. Today, Riesling is grown on about 145 hectares that include many distinctive *crus*.



## VINIFICATION

Manual harvest into boxes.  
Soft pressing of the grapes  
(pressure: 1 bar).  
Fermentation of the must  
at 16 °C for 3 weeks.  
5-month ageing  
in stainless-steel tanks  
with frequent *bâtonnages*.  
Then ageing in bottle for a  
minimum of 1 month.



## VINEYARD SPECIFICS

**Training system:**  
free cordon  
**Pruning system:**  
vertical spurred cordon  
**Vineyard orientation:**  
north, north-west  
**Soil type:**  
mixed (stone and limestone)  
**Altitude:**  
300 m AMSL  
**Average age of the vines:**  
30 years  
**Vines per hectare:**  
4.000-4.500  
**Yield per hectare:**  
8 tons

