

CAMPO DOTTORE

OLTREPÒ PAVESE DOC RIESLING RISERVA



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