

## TECHNICAL DATA



CAMPO DOTTORE  
RISERVA 2020



Oltrepò Pavese DOC  
Riesling Riserva



Still white wine



Riesling  
(100%)



Alcohol: 13,5% vol  
Residual sugar: 4 g/l  
Total acidity: 7,1 g/l  
pH: 3,08  
Total dry extract: 22 g/l

## TASTING NOTES



Intense yellow colour.



Complex nose,  
with camomile and petrol aromas.



Round palate,  
with a perfect balance  
of freshness and richness.



10 °C



Perfect with aged cheese.  
It can also be enjoyed on its own  
for the pleasure of tasting.



## 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 of the best overripe grapes into plastic boxes. Soft pressing of the grapes (pressure: 1 bar). Fermentation at 16 °C for 3 weeks. 5-month ageing in stainless-steel tanks with frequent *bâtonnages*. Then ageing in bottle for a minimum of 18 months.



## 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

**Yield per hectare:**  
from 2 to 4 tons

