Produced and estate bottled by
Calatroni Società Agricola S.S.
Montecalvo Versiggia (PV) - Italy
Produced in Italy

MON CARUL

ORGANIC WINE

TECHNICAL DATA

CAMPO DOTTORE 2024

Oltrepò Pavese DOC
Riesling

Still white wine

Riesling

Alcohol: 12,5% vol
Residual sugar: 3 g/l
Total acidity: 5,8 g/l
pH: 3,1
Total dry extract: 34 g/l
Contains sulphites
Energy: 70 kcal x 100 ml

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

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

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 about 1 month.

VINEYARD SPECIFICS

Training system:
free cordon
Pruning system:
vertical spurred cordon
Vineyard exposure:
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