



ODDERO

LANGHE DOC RIESLING



GRAPE VARIETY

Riesling Renano, with two selected clones

VINEYARD

Comune: Località San Biagio in Santa Maria di La Morra, exposure north-west.

Hectares: 1 ha

Age of vines: In 2006 we planted Riesling alongside a vineyard of Chardonnay planted in the 90s. In the early years the wine produced was a blend of Riesling and Chardonnay, each year containing a higher proportion of Riesling, until becoming 100% Riesling from the 2016 vintage onwards

HARVEST PERIOD

Usually the first week in September

PRODUCTION

Approximately 4,000 bottles

VINIFICATION AND AGEING

The whole grapes are refrigerated for approximately 12 hours at controlled temperature, then destemmed and pressed whole, followed by static decantation at 10°C, racking, alcoholic fermentation and resting on the lees for some 6 months.

The wine is bottled in April/May and remains in our cellars in the bottle for approximately 2 years before being released on the market.

For this wine we decided to use screw caps.

ORGANOLEPTIC QUALITIES

In the glass the wine has a pleasant pale yellow colour with slight greenish highlights; the bouquet is vertical with barely noticeable hydrocarbonic notes; flavour is sapid and mineral.

An excellent accompaniment for antipasti, pasta dishes, vegetable risottos and cheese.