



## CARTESIUM

PROVINCE OF PAVIA RIESLING  
regional geographical indication

VINTAGE  
2018

TYPE  
Lively white re-fermented in bottle

COLOUR  
Pale yellow

GRAPES  
Italic and Rhenish Riesling

ALCOHOL  
12,5% vol

NOSE  
Delicate, characteristic, fragrant, aromatic

PALATE  
Fresh, balanced and mineral

FOOD SUGGESTIONS  
Aperitifs, lean appetizer, risotto, pizzas and delicate dishes, vegetables, fish, crustaceans, white meats

SERVICE  
Shake softly and serve at 10-12 °C in tulip glasses

CELLARING  
3+ years

NOTES  
*Not filtered, presence of lees is a natural process due to re-fermentation and it indicates a genuine product*

## CARTESIUM 2018

### Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

### Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

### Climate

Because of a very dry and warm Winter, the vegetative season started early. April and May were cold and dry, so the vines slowed down growth and the water supply of the land was restored. Very hot July and August, also characterized by some thunderstorms, favored a regular ripening of the grapes

### Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest took place on September 3<sup>rd</sup> and 4<sup>th</sup>. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 3<sup>rd</sup> and let cool down outside in the baskets at night. The following morning, the remaining grapes were harvested.

### Vinification

Crushed grapes of excellent quality and immediately pressed, decantation for 24 hours and subsequent racking. Alcoholic fermentation took place in stainless steel tanks at temperatures between 19 and 22 ° C. Maturation in stainless steel tanks with various batonnage on the fine lees. Re-fermented in bottle, it is not filtered and separated from yeasts, it remains naturally veiled.