



CARTESIUM

PROVINCE OF PAVIA

regional geographical indication

RIESLING

VINTAGE
2021

TYPE
Lively white re-fermented in bottle

COLOUR
Pale yellow

GRAPES
Italic and Rhenish Riesling

ALCOHOL
13% 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 when young, in rhenish glasses if aged

SIZE
0,75 L

NOTES
Presence of lees is a natural process due to re-fermentation and it indicate a genuine product

CARTESIUM 2021

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

The fairly wet and cold winter and the very cold and dry month of April led to a delay in the awakening of the plants, further accentuated by an equally cool month of May, especially at night. Torrid June brought about a sudden and intense development of vegetation, recovering part of the previous slowdown. Hot and dry July and August led to a general acceleration of ripening, but with small clusters and berries. The strong temperature range and the dry climate in the last days before the harvest ensured an excellent ripening of the aromatic components and the maintenance of the health 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 7th and 8th. Grape ripening was optimal for its aromatic and tasteful components. The grapes spread in the vineyard were gently collected on the evening of September 7th 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 17 and 22 ° C. Maturation in stainless steel tanks with various batonnage on the fine lees. Re-fermented in bottle, ancestral method, it remains naturally veiled.