



*Antica Vinicola Broni*



## RIESLING

OLTREPÒ PAVESE D.O.C.

The grape ripens during the first half of September, it comes in small bunches with greenish to golden grapes very close to each other. The sugar content varies between 16 - 20% depending on the year.

**UVE BASE:** Riesling

**ALCOHOLIC DEGREE:** 11.5%

**COLOUR:** straw yellow with greenish glares.

**AROMA/BOUQUET:** delicate and lasting bouquet, with a scent of citrus fruits.

**TASTE:** fresh taste, dry, pleasantly velvety.

**FOOD COMBINATION:** ideal with appetizers, main courses especially vegetarian and fish based.

**RECOMMENDED TEMPERATURE:** 8° - 10° C.

*The cool temperature of all the wine making stages gives a colour clearness unique to this Riesling wine.*