

BORGO MARAGLIANO

PER FEDE

Monferrato Bianco

Denominazione di Origine Controllata



Sizes
available:
75 cl

Grape variety: 100% RHINE RIESLING

Fermentation in stainless tanks

Altitude: 620 metres above sea level

Slope: from 30% to 65% with southerly - south-easterly exposure

Pruning technique: Low Guyot

Soil: 60% tufaceous rock - 38% sandstone - 2% calcium and chalk

Average yield per hectare: 40 hl.

Vineyards area: Ha 1.30.00

Production:

According to the exposure of the vineyard, the harvest is rigorously done in the earliest hours of the day in order to obtain grapes which don't exceed the temperature of 14/15 degrees, reaching a good level of maturity and retaining a significant acidity.

Upon arrival in the cellar, grapes are softly pressed and the alcoholic fermentation of the must, at a constantly controlled temperature of 10-11 °C, gives it the first connotations of the Riesling wine. At the end of this first phase of the vinification process, of considerable importance, the Riesling is left to mature in steel tanks. Upon completion of fermentation, the wine spends at least 6 months maturing on lees. The wine is bottled in March and then spends at least 36 months ageing, maturing and reaching its finest olfactory expression.

Tasting notes:

Greenish highlights that tend towards dull pale straw yellow. The bouquet features tropical exotic fruit, fresh citrus, floral scents with pronounced and intense carbide mineral notes. A fine and silky taste which remarks a freshness able to persist over time. An ambitious finish with reminders of licorice, cacao and aromatic herbs.

Gastronomic pairings:

Charcuterie, white meats, shellfish, molluscs, blue cheeses.

Oenological characteristics:

Effective alcohol content 12% vol.

Total acidity 7,2 gr/l

Commercial presentation:

Case of six 75 cl bottles