



• A L E M A T •

OUR WINES



SAVIUM

Piemonte Riesling D.O.C.

Grape varietal: Rhein Riesling 100%

Wine making: the harvested grapes rest overnight in cases so that the lunar coolness reduces the temperature of the grapes. The fruit is pressed whole, the must is raked in the evening to eliminate the gross lees, then it ferments at a controlled temperature. At the end of the alcoholic fermentation it is poured only once in order to leave the fine lees which will keep the wine until the bottling filtration.

Aging process: the wine is aging in stainless steel vats for 6 months than it is bottled. Two more months in bottle before sale.

Colour : pale yellow.

Nose : fruity with hints of white peach and spices, dry and savory in the mouth, fresh and satisfying, each sip recalls the next one.

Serving temperature: 10/11°C.

Food pairing: fish, starters, shellfish, white meat.