



# ENDRIZZI

CULTURA DEL VINO DAL 1885

RIESLING  
TRENTINO DOC

#### AVERAGE CHEMICAL ANALYSIS\*

Alcohol  
13,5%

Residual sugar  
3,5 g/l

Total acidity  
7 g/l

Extract  
20,5 g/l

Recommended serving  
temperature  
6°

Ageing potential  
5 years and more



#### Varietal profile Riesling

**Vineyard** San Michele all'Adige and Pressano. Vine training in Guyot style. The microclimate with strong thermal excursion favors the development and the elegance of its perfumes.

#### Yield per hectare 60 hl

**Picking** Handpicking of the best grapes at full phenological ripeness after cluster thinning in summer.

**Production** Pneumatic pressing with nitrogen enriched atmosphere and 4-6 hours of cold blending of the grape material. Fermentation at a controlled temperature in stainless steel tanks with choice yeasts. Subsequent refinement on the lees for a few months with frequent batonnage.

**Description** Straw yellow color with green hints. It has a peachy, fruity bouquet, reminiscent of grapefruit and citrus, as well as a flowery note with spicy, mineral aromas. Fresh and decisive in taste, pleasantly dry, a true representative of its characteristically northern ambience.

**Food recommendations** This wine goes well with sophisticated meals, clams, scallops, oysters, and mussels, as well as boiled or grilled sweet water fish.



\*The information may vary according to the vintage