



## RIESLING PETER ZEMMER



**Grapes:** Rhine Riesling – Alto Adige DOC

**Origin:** This Rhine Riesling thrives under fine microclimatic conditions and on sandy alluvial soils with calcareous gravels in the valley floor around Cortina s.s.d.v. Tender care of the vineyard and the well ventilated microclimate offer the best conditions for an optimal production of this varietal, so that an excellent quality of grapes can be guaranteed.

**Yield per hectare:** 55 hl.

**Vinification:** The grapes are pressed and the stems are removed in the pneumatic tank press. Before being pressed, a 6 - 8 hour long cold maceration takes place in order to enhance the fruitiness of the wine. Afterwards, the grapes are gently pressed and clarified through the natural settling of sediments. The alcoholic fermentation is carried out with pure strains of yeast at a controlled temperature of 19 °C (66 °F).

**Characteristic properties:** An elegant white wine, characterized by interesting flavors with fine fruitiness.

**Color:** greenish-yellow to bright yellow

**Bouquet:** softly flowery with scents of fresh peaches and apricot

**Flavor:** elegant, dry, tempting, with a delicate and enticing acidity and a lively fullness

**Recommended pairings:** Fish dishes, vegetables, and the whole range of appetizers

**Serving temperature:** 10 – 12 °C (50 – 54 °F)

**Cellaring:** 3 – 5 years