

I Prà

Riesling from Pavia District IGT (Typical Geographic Indication)

Vineyards

"I Prà" is produced by a vineyard, whose grapes are Riesling, located in San Damiano al Colle. The vineyard is on the hills exposed to the sun at an altitude that goes from 250 to 300 meters on the level of the sea.

Wine-making

It is produced only in good harvest. The grapes are harvested in box, all they are put in the press and, finally, they are made fermented at low temperature.

Ripening

The wine remains on the dregs till the bottling time, that it happens after 10 months. It rests in bottle for a minimum of 3 years.

Sensorial characteristics

It's straw-colored, to sense of smell it's strong, with hints of ripen white fruits, balsamic herbs and hydrocarbons. The wine is balanced, hot, with a good structure and persistence.

Food-matching

Poultry, white meat and seasoned cheese.

Service temperature: 10°-12°

Grapes: Riesling 100%

Upbringing: guyot

Production: 6000 kg/ha

Installation density: 4700 logs/ha

Plot: sandy with a high limestone contents

Alcoholic contents: 14% vol.

Full-scale sourness: 6,5 g/l

Remaining sugars: < 2 g/l

Full-scale SO₂: 70 mg/l

Ageing: 1 year in steel tank and 3 years in bottle.



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