



GIACOMO
SALMASO

RIESLING IGT VENETO



GRAPE VARIETY USED

Riesling Italico



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12.5 to 13 % by vol.,
depending on vintage



SERVING TEMPERATURE

8 to 10 °C

Training System

Sylvoz

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in concrete barrels for 6 to 7 months.

Description

Riesling is a fruit-driven, characterful wine with a vivid straw yellow colour and intense fragrances evocative of fruit and meadow flowers. A minerality and penetrating acidity are revealed on the palate.

Pairings

Ideal with strongly flavoured first and main courses with seafood (such as pasta with anchovies), sushi and exotic spiced dishes.

Azienda Agricola Giacomo Salmaso

Via Granze Destra 34 - Montegrotto Terme (35036), Padova (IT)
phone: 049 794 124 - email: info@vinisalmaso.it - website: www.vinisalmaso.it
VAT 03957910288