

CAMPOFRANCO LANGHE DOC RIESLING

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Rhine Riesling is a noble vine, probably native to the Mosel region, which has found few adoptive areas in Italy. Alta Langa, where it has been studied experimentally since 1975, is certainly one of these. Over the decades, the demographic decline in the area which occurred during the Sixties, led to a reduction in the acreage under vines. Today, however, the trend has been reversed, thanks in no small part to the great quality of the wines produced. The name "Campofranco" recalls this return to viticulture in an area that has not been cultivated with vines for a very long time, and can therefore be considered "franca", or "unused".

Vinification: the wine comes from Rhine Riesling grapes grown at about 600 a.s.l. in Cissone, Alta Langa. The grapes are crushed whole in a pneumatic press while duly protecting the must from oxidation. After a few hours of maceration on the skins, the must is left to ferment in stainless steel vats at a temperature of 16°C, where it ages on the fine lees for the ensuing 8 months. Bottling in the June following the harvest is followed by further ageing in the bottle for at least 18 months.

Sensory profile: a captivating golden yellow colour with green nuances. The aroma is intense, typically mineral, with hints of green apple and dried flowers and a spicy finish. In the mouth, the wine is crisp and dry, elegant savoury and lively with a good acidic vein and great personality.

Suggested pairings: suitable for aperitifs, appetizers, shellfish and fish dishes, pasta and risotto; it can also be enjoyed throughout the meal.

Recommended serving temperature: 10-12°C.

Appellation	Grape	Vineyard Area
Langhe DOC Riesling	riesling renano	Ha 2,12
Township	First year of production	
Cissone	2019	



