

## RIESLING RENANO

### CAMPO DELLA FOJADA

OLTREPÒ PAVESE DOC  
Riesling

GRAPE VARIETY  
100% Riesling Renano

VINEYARD  
Campo della Fojada

SOIL  
Clay-limestone on sandy marl and pebbles

EXPOSURE  
South, 280m above sea level

VINIFICATION  
White wine vinified with partial cold maceration before fermentation at 16 - 18°C in stainless steel tanks. Matures for 6 months on the lees in stainless steel tanks. Bottled in April of the year following harvest.

NOTES  
Riesling Renano Superiore, the best expression of Travaglino's chalky limestone soil on which the grape is cultivated. Rich in structure, fruity scents and minerality.

PAIRINGS  
Excellent with appetizers, fish, white meats and medium-mature cheeses.



# TRAVAGLINO

IN CALVIGNANO DAL 1868