

CaViola

LANGHE RIESLING CLEM

The Langhe Riesling is the first white wine in Ca' Viola's history, a new project in Alta Langa. This land, tucked at the back of the Barolo region, offers unique soil features and height, perfectly expressed through white wines, especially those like the Riesling Renano; a vine that reaches its fullest expressions in fresh climates and mineral soils. A long aging wine, thanks to its multiple taste facets it is incredibly charming throughout its evolution.



IN THE VINEYARD

APPELLATIONLanghe Riesling Doc
VARIETALRhine Riesling
SIZE & LOCATION1 ha., Cissone
SOIL.....Calcareous marl and clay
AVERAGE AGE OF VINES10 years
ORIENTATION
& ELEVATIONSouth, 600 meters above sea level
DENSITY.....5,000 vines/hectare
YIELD/HECTARE.....60 ql.
TRELLISINGGuyot
HARVESTSecond half of September
FERTILIZERManure, green manure
PEST CONTROLCopper and sulfur
WEEDING.....Mechanical

IN THE WINERY

PRESSINGSoft pressing, static decantation at controlled temperature
FERMENTATION15-20 days in temperature-controlled tanks
AGING10 months "sur lie" process in stainless steel
ANNUAL PRODUCTION4.500 bottles

CHARACTERISTICS

The bright yellow colour presents a wine with very fresh initial notes, made up of white flowers, white peach and citrus, cedar and grapefruit. The main characteristic of the vine at its best is an acidity that immediately hits the palate, lingering in your mouth and filling it with sensations. Juicy and fresh, the final notes end with an extraordinary sapidity, that prolongs the memory on your taste buds.

