

Aristos

RIESLING
ALTO ADIGE VALLE ISARCO DOC


**EISACKTAL
VALLE ISARCO**
KELLEREI CANTINA

Vintage 2022

Variety Riesling

Altitude 520 - 650 m

Orientation south and south east

Slope 50%

Yield per hectare 40 hl

Training system guyot

Period of harvest mid of october

Soil Lean, skeleton-rich, shallow alluvial soils
containing quartz phyllite

Vinification The grapes are picked exclusively by hand.
After a short period of contact with the skins,
the delicate crushing of the grapes follows.
Controlled temperature fermentation and
aging for 10 months on the fine lees takes
place partly in in stainless steel tanks, partly in
large wood barrels.

CHARACTERISTIC

Color from greenish to pale yellow

Nose delicate, elegant and mineral, with scents of
peach, apricot and quince

Taste fresh, fine, spiced, with a remarkable and
refined texture

Ageing capacity 6-8 years

Pairing recommendations light appetizers, fish, shellfish, typical Asian
dishes, oysters, and as an aperitif

Serving temperature 10°C - 12°C

ANALYTICAL DATA

Alcohol 13,50 % vol.

Residual sugar 3,1 g/l

total acidity 7,1 g/l

