



LA COSTANZA

1894

ISIDE

RIESLING PROVINCIA DI PAVIA IGT

This is the first white wine produced by our cellar. Obtained from carefully picked hand grapes that undergo, once in our wineries, a slight pressure to separate the must from the skins. After cold clarification, a slow fermentation begins in stainless steel tanks at 18° to preserve the scents. After malolactic fermentation, the wine is stabilized and bottled.

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| Production area: | Castello di Santa Giuletta |
| Grape varieties: | 100% Riesling Italiceo |
| Soil type: | calcareous, chalky |
| Vine training technique: | Guyot |
| Altitude: | 200 meters above sea level |
| Exposure to sunlight: | North |
| Plant Density: | 5000 plants/ha |
| Harvest date: | beginning of September |
| Total alcohol content: | 12% vol (small variations as a function of vintage) |
| Service Temperature: | 8-10°C |

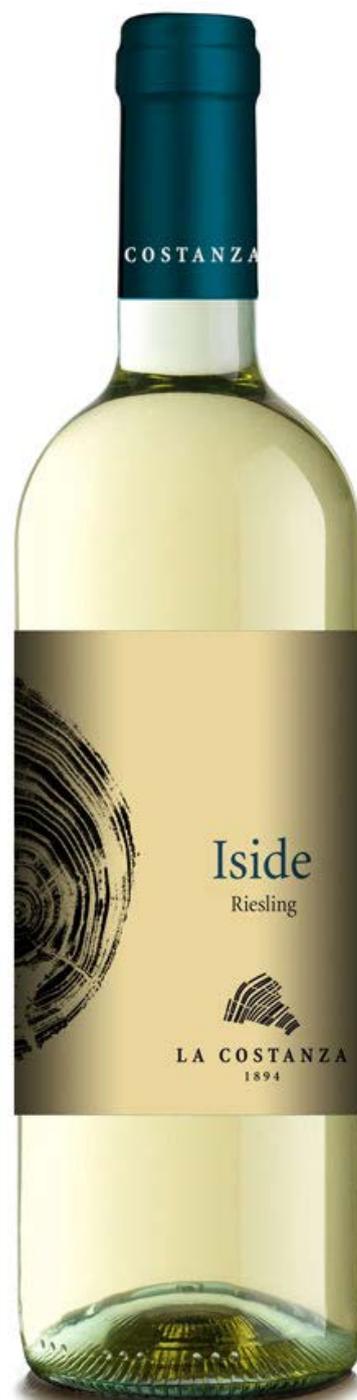
ORGANOLEPTIC SHEET

Straw yellow, with greenish tinges. The perfume is fine and aromatic typical of the grape, the palate is soft and enveloping, pleasantly sparkling with fruity and floral hints. Great with entrees, first courses with fish, "risotto" with delicate tastes and white meats.

PRODUCED AND BOTTLED BY SOCIETÀ AGRICOLA LA COSTANZA DI MASSONE E MONTAGNA – SANTA GIULETTA – ITALIA

PRODUCT OF ITALY

CONTIENE SOLFITI – CONTAINS SULFITES – CONTIENT SULFITES – ENTHÄLT SULFITE



ORGANIC WINE
IT BIO 005 AGRICOLTURA ITALIA