

Langhe D.o.c. Riesling

The strong passion we have always had for international grape varieties - just think of our Eventi red wine, born from one of the first Merlot vineyards planted here in Langa in the early 1970s - is now expressed in Riesling. A passion combined with the respect that we have for our territory from the very beginning: here, the microclimate and the sometimes mountainous landscapes - favourable for this variety that has its origins in the Rhine valley - combine with the complexity and harmony of the Langhe hills, giving us a wine of elegance and fullness. Dosio's Langhe Riesling is in fact soft and, at the same time, fresh in its acidity, a quality that allows it to evolve well over time.



Variety: Riesling

Production area: typical areas of production

Altitude: 420-480m asl

Soil composition: limestone and clay

Cultivation method: Guyot

Exposure: East/South-east

Harvest: by hand, first half of September



Vinification: skinned grapes, fermented in temperature controlled tanks at 17°C for 20 days;

Ageing: in steel tanks on the yeast with frequent batonnage (stirring).



Colour: intense straw yellow, brilliant with greenish reflections;

Nose: balanced with fruity scents reminiscent of apricot, peach and plum. Over time it can take on scents reminiscent of strong mineral notes;

Taste: great personality and pleasantly fresh on the palate, with excellent flavour and persistent aftertaste.



Serving temperature: 8-10°C

Food pairings: well suited to boiled and grilled fish dishes, as well as white meats. Excellent with radicchio risotto and pasta with vegetables in general.

A dry white wine of great pleasantness in which the complexity and harmony of the Langhe territories meet; persistent and soft when young, it also lends itself to long ageing.

DOSIO