



TENUTA CARRETTA

DAL 1467

Campofranco

Langhe Riesling

DOC

Grape: Rhein Riesling

Rhein Riesling is a noble grape variety, probably from Mosel, which has found few selected areas in Italy. The Alta Langa, where it has been studied experimentally since 1975, is surely one of these. The depopulation of the area in the 1960s has caused, over the decades, a remarkable reduction of areas planted with vineyards. But today, the trend has been reversed, thanks also to the outstanding quality of production.

The name 'Campofranco' (literally 'Free Field') recalls the return of viticulture to an area that had not been cultivated with vines for a very long time, and therefore could be considered 'free'.

Wine-making process: the wine is made from Rhein Riesling grapes cultivated at an altitude of about 600 m, in Alta Langa, in the Commune of Cissone. The grapes were pressed whole using a pneumatic press and the must was properly protected from oxidation. After a few hours of maceration on the skins, the must was left to ferment at a temperature of 16°C and mature on its fine lees in stainless steel vats for the next eight months. Bottling, done in the month of June after the harvest, was followed by an ageing period of at least 18 months in the bottle.

Tasting characteristics: the colour is attractive, golden yellow with green hues. The bouquet is intense, characteristically mineral, with hints of green apple and dried flowers, spicy. In the mouth it is dry and fresh, elegant, sapid and pleasant, with a fine acidic flair and a great personality.

Recommended pairings: suitable for aperitifs, appetisers, shellfish and fish-based dishes, pasta, risottos, it is excellent throughout the entire meal.

Suggested serving temperature: 10-12°C.




Available sizes: 0.75 l. - 1.50 l.

TENUTA CARRETTA

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