



SCUBLA

RIESLING PASSITO AL VENTO

Classification
I.G.T. Friuli

Grapes
100% Riesling Renano.

Position and vineyards

Marly hilly soil: vineyards situated on East and South facing hillsides. Vines trained with modified double arched cane system, 4000 vines per hectare.

Harvest

By hand, towards the end of September; 60–65 quintals per hectare.

Vinification

The bunches, in perfect condition, are left on straw mats under a Northeast facing roof, from which direction the Bora wind, dry and cold, blows from October to December. The grapes dry naturally and reduce the yield to 18 litre per quintal. Before Christmas the grapes are pressed and a dense must is obtained and left to ferment in French oak barriques, half new and half used. Fermentation and its subsequent arrest after about one month to preserve the natural sugar residues are achieved through a system involving heating and cooling of the barriques. This means that the must/wine is not decanted.

Alcohol content

12,5 – 13% (sugar residues 170–190 g/l)

Acidity

7,5–8,5 g/l

Organoleptic properties

Intense golden yellow, scents of ananas, peach, ginger; enchanting taste, sweet, spicy and mineral, supported by the typical grapes acidity.

Best served with

It intensify pastry and Bavarese with exotic fruits or to enjoy alone.

Medium annual production

500 bottles (0.375l)