



## PRAECIPUUS

### Riesling Renano

From the ambitious project of the Roeno farm comes "PRAECIPUUS" obtained from Renano riesling grapes.

The choice of the Latin name is a tribute to the excellence of the product obtained.

**GRAPE VARIETIES:** Renano Riesling

**COLLECTION METHOD:** by hand

**VINIFICATION:** the must obtained from softly pressed grapes and a short maceration is cooled, cleaned with decantation, and then sent to fermentation in a temperature-controlled steel tank.

Yeasts specially selected for the Riesling variety by the Geisenheim institute are used. The fermentation temperature is 16/17 degrees Celsius and lasts for about 20 days. Aging in steel for one year follows.

**COLOUR:** straw yellow

**ORGANOLEPTIC CHARACTERISTICS:** the varietal recognition of Riesling is perfect, where the scent of peaches and notes of hydrocarbons prevail. The balance between acidity and minerality combined with the softness of the residual sugar make this wine unique and harmonious and elegant.

**GASTRONOMIC COMBINATIONS:** excellent as an aperitif. It goes perfectly with raw fish, sushi, shellfish, cheeses

**SERVICE TEMPERATURE:** 6-8° c