

**ROENO**  
azienda agricola

## COLLEZIONE DI FAMIGLIA

### Riesling Renano

This wine represents our greatest tribute to an extraordinary and noble vine, to which we are deeply attached.

By now there were a few vintages that, by isolating some particularly valid batches, we tried to further raise the bar, in order to produce a unique Riesling capable of honoring all the potential of this complicated and fascinating grape.

We have chosen to call it "Family Collection", as it constitutes the selection of selections; the small quantities, today and in the future, and the prolonged aging in the bottle, constitute a further range of determining and precious factors for the achievement of qualitative excellence.

**GRAPE VARIETIES:** 100% Rhine Riesling

**COLLECTION METHOD:** manual with selection in the field

**VINIFICATION:** the must obtained from softly pressed grapes and a short maceration is cooled, cleaned with decantation, and then sent to fermentation in a thermo-conditioned 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 25 days.

**AGING:** takes place for 18 months in large wooden barrels (33 hl) and for 36 months in the bottle

**COLOUR:** straw yellow

**ORGANOLEPTIC CHARACTERISTICS:** the varietal recognition of Riesling is perfect, where the scent of peach 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.

**SERVICE TEMPERATURE:** 6-8° C

