



“RIODELTORDO” EMILIA I.G.T. BIANCO

This dry still white wine, destined for the everyday table, combines freshness, immediacy and drinkability with a good complexity of aromas, a fairly rich structure and portions of savouriness and minerality to provide further levels of interpretation.

It originates from a selection of our best grapes registered in the Valnure DOC, grown along the stream called Rio del Tordo, whose river habitat the aromas and saline humours of this wine echo.

Grapes 60% Malvasia di Candia Aromatica, to imbue it with brightness and personality, 20% Sauvignon, to infuse robustness and savouriness, 20% Trebbiano, to provide acidity and snappy freshness.

The Vineyards 100% Smile;
altitude 190-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting year 1983;
training system Guyot 60%, Casarsa 40%;
plants per hectare 3,300 50%, 2,200 50%.

Vinification harvest time early September
soft pressing of whole bunches;
fermentation temperature 15-16°C;
6 months on fine lees with batonnages;
bottling in April.

Other news first year of production 2007;
average production 5,000 bottles;
to be drunk within 4-5 years.

Riodeltordo at the table with hors d'oeuvres from land and sea,
light first courses, fish from both salt
and fresh water, it can accompany
an entire light meal.

