



A Z I E N D A A G R I C O L A

Pojer e Sandri

RIESLING TRENINO DOC

Vineyard manager – owner: **Fiorentino Sandri**

Winemaker - owner: **Mario Pojer**

Color of the Wine Upon Release: Light straw color with greenish tones

100% Riesling, a Noble grape variety

In its youth, the wine displays fruity, floral fragrances with notes of peach & apricot. As it matures and develops, you'll find tertiary scents which experts describe as "petrol."

On the palate, this wine has distinctive flavors, echoing the elements found on the nose.

It has a nicely lengthy aftertaste, finishing with a fresh and crisp quality.

It pairs handsomely with assorted *antipasti*, savory and mildly-seasoned seafood dishes as well as lightly seasoned white meats

Vineyard Sources: Maso Besleri in the località *Val Bona* in the Cembra valley and in the località *Palai* in Faedo near the winery.

Trellising System of the vineyards: in Cembra: Guyot with a system we call "*rittochino*," which allows rain water to more efficiently drain off the steep slopes of this vineyard site. We have 6000 vines per hectare. The Faedo vineyard has a similarly vine density, but the trellising system is the classic *Pergoletta Trentina*, featuring sloping pergolas to more efficiently "catch" the sun.

Type of Soils: volcanic porphyry in the Cembra vineyard, while there's limestone-dolomite of marine sedimentary origin in our Faedo site.

Grape variety: Riesling Renano, the Italian name for the Riesling found in Austria and Germany

Vineyard Yields: 70-80 *quintals*/hectare. (This is roughly 3.12 to 3.56 tons per acre)

Alcohol Content: 12.5 %.

Aging Potential: Many years! Riesling can be as long-lived as good Barolo or Bordeaux, providing the bottle has a good closure and storage conditions are optimal. We expect our Riesling to cellar handsomely for 10 years, maybe more!

Bottle type: "*Bordolese*" or Bordeaux/Claret bottle with 6 bottles per case.

Etc: a few innovations in winemaking: we chilled the grapes in a refrigerated chamber before pressing them. Pojer e Sandri also devised a grape-washing system The grapes are pressed in a controlled-atmosphere in order to avoid oxidation using a machine developed and patented by Pojer e Sandri. The fermentation (and aging), by the way, is done in small barrels of Acacia wood.

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