

# Fattoria Cabanon Winery

**Cabanon Riesling Renano  
Op Doc**

Vintage: 2013

**Grape Variety:** Produced from the Rhine Riesling grape

**Alcohol %** 13,5

**N. of bottles produced:** 5000

**Soil** Very thin chalky clay on steep, well-ventilated slopes.

**Altitude**  
300 mt

**Vineyard:** Low-yielding, cultivated on The estate's Levantina vineyard.

**Exposure**  
South East

**Planting Method**

*Cordone Speronato*

**Number of Buds per vine:** 8

**n. plants per Hectar** 4,000

**Yield per Hectar**

35 Qli

**Harvest**

Ottobre



## Vinification:

Cold maceration to bring out the best of the aromas (because this vine is really "aromatic", it gives excellent results with this technique), there follows white wine vinification with in-press separation of the skins and the must, cold decantation and fermentation at controlled temperature. Vinification in steel. Bottling in the spring after the harvest.

## Character:

Produced from the Rhine Riesling grape. To bring out the character and qualities of this distinctive grape, strict rules must be followed. However, the reward is a fragrant and intensely aromatic wine.

## Palate & Nose:

With its brilliant straw yellow colour with greenish highlights and abundant fruit, it has a remarkable smoothness and a perfect balance between acidity and strength. Delicate aromas conjure up hints of citrus fruit, hawthorn flower and fresh, grassy notes. Good acidity and balance make it an enjoyable drink. After a brief time in the bottle, the wine's palate is long.

## Serving suggestions-

It should be enjoyed chilled, 8-10 C. It can be served as an aperitif or with scampi and sauteèed prawns with green vegetables.