



FACTSHEET OF AFIX RIESLING

Type of soil: predominantly marlstone and sandstone belonging to the Flysch formation from the Eocene era that have given rise to a rocky substratum.

Grape varieties: Riesling

Vineyard Sites: west.

Alcohol content: 13%

First vintage: 1996

Denomination: IGT Venezia Giulia

Acidity: 5,80 ÷ 6,80 ‰

Harvest time: September

Shelf life: 4-6 years

Ageing: The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

Closure: the whole production is available with **Stelvin screw cap** by the French company Pechiney. This choice was obligatory because the screw cap preserves the quality that we create day by day, first in vineyard and then in the cellar.

Tasting notes: Afix Riesling from Riesling, partly vinified on the skins.

It has a brilliant straw-yellow colour with light greenish highlights; its aroma is very intense and persistent, lightly aromatic and characteristic of the grape variety: pleasantly fruity. Its taste is crisp, fresh, and very well balanced due to its soft texture and lively vigour.

Serving suggestions: To be paired with creams of vegetable, shellfish, and oven-baked fish in sauce; it goes particularly well with sea bass in almond bechamel.

