



CAMPO DELLA FOJADA

Riesling Renano

VINEYARD LOCATION:

Campo della Fojada - Calvignano

SOIL TYPE AND EXPOSURE: Brown soil -limestone, clay, marl and sandstone, sometimes rocky and chalky. Facing south at 220 m. above sea level

GRAPE VARIETY: 100% Riesling Renano

DENOMINATION: DOC

CULTIVATION METHOD AND PLANTING DENSITY:

Guyot with 4,800 vines per hectare

MAXIMUM YIELD PER HECTARE: 6,000 litres

GRAPE HARVEST:

Traditional hand-picking from 10th to 15th September

WINE MAKING:

White with a partial cryo-maceration of the skins

MATURATION: Fermentation takes place in small, temperature-controlled stainless steel vats. It is then decanted and left on the lees to age until the following April after the harvest

BOTTLING: The month of April following the harvest

TECHNICAL SPECIFICATIONS:

Sugar 10 mg/l; alcohol content 13 °

DESCRIPTION: A superior Renano, cultivated on the gray clays of Travaglini, it is the best expression of the region, rich in texture and in fruity and mineral aromas

PAIRING: Excellent with appetizers and seafood first courses, raw fish and seafood. It also goes well with white meat and medium-matured cheese

PACKAGING: Rhine bottles in boxes of 6 bottles

SERVING TEMPERATURE: 8 - 10° C



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13
CAMPAGNA FINANCED ACCORDING
TO (EC) REGULATION NO. 1308/13

Tenuta Travaglini

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