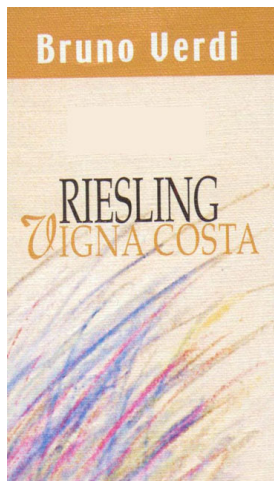


Bruno Verdi



Riesling Renano Vigna Costa



At a Glance:

- **Appellation:** DOC Oltrepò Pavese
- **Uvaggio:** Riesling Renano (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 7 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the east-south-east-facing Vigna Costa near Castana
- **Soil Types and Compositions:** Silt and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines were planted in the 1980's
- **Average Yields:** 70-75 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

In The Cellar:

- **Fermentation:** Fermentation with indigenous yeasts in stainless-steel tanks in most vintages, with selected yeasts used only when necessary.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine is racked off its lees following alcoholic fermentation
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, sterile filtration
- **Sulfur:** c. 55 mg/l total sulfur

In The Glass:

This more substantial white is hand-harvested from the Vigna Costa vineyard, c. 600 feet above sea level in the commune of Castana. Farther from the cellar than Verdi's other holdings, the soils here are more limestone dominated. The resulting wine is delicately aromatic with excellent length and freshness.