

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

RIESLING PÈTRACINE® 2015

Selezioni di Vigneto



“ My father has been the pioneer of Riesling in Piedmont. An intuition born in the late 1970s and put into effect in 1985. The story of Riesling narrates his passion and curiosity very well: extremely respectful of our land but open to the world. For my brothers and I it has been the opportunity to fall in love with Riesling and be surprised by our father being in love with his work. ”

Francesca Vaira

DESCRIPTION: The pioneer of Riesling in Piedmont is Aldo Vaira. Aldo got passionate about this variety during his University studies, investigated more and more about it and planted the first clones in Langa. This is how Pètracine was born, a wine whose name evokes the roots digging into the stone. It is an exercise of biodiversity, born by a massal selection from Alsace, Palatinate and Rhine. This is a wine that requires patience, much like the great reds of our land.

VARIETY: 100% White Riesling. 50% clones from Geisenheim, 25% ancient Alsatian selections, 25% antique selections from Palatinate.

VINEYARD AND TERROIR: The first vineyard dedicated to Riesling (1985) was the one in Fossati, located in the highest part of Barolo and facing the morning sun. The soil is a singular composition of gravel and sand. The second vineyard (2000), North-East exposed, is situated in the region known as Bertone (Sinio), a lower hill and characterized by limestone and homogeneous soils.

VINTAGE: The preceding winter was heavy with snowfall followed by a mild spring, but a very hot summer. As a result the growing season and ripening of the grapes was earlier than in other years. The vintage characterized by strong hailstorms very early (the first already on May 8) that significantly reduced yields. All this has led to attend one of the best vintages of the last years.

HARVEST AND WINEMAKING: The Riesling harvest takes place in the first half of September and goes on for about two to three weeks. The harvest, as well as the transport in small crates, are manually carried out to preserve the whole fruit. A triple selection ensures the best quality of the grapes: first in the vineyard, observing the grapes on the vine, and later with a double sorting in the cellar. Gentle pressing and a brief cold settling before fermentation that lasted, in 2015, for about 15-20 days.

AGING: Steel up to the first half of the spring after harvest.

TASTING NOTES: From green to straw-colored reflections; Aromas of peach and apricot that go over to delicately floral and citrusy flavors, Riesling is a constantly evolving wine. Minerality, balanced and rigorous palate – almost geometrically precise – and a surprisingly fresh and balanced acidity, are the constants on which the beautiful evolution of this Langa Riesling develops.