

## “RIODELTORDO” COLLI PIACENTINI D.O.C. VALNURE

A still dry white wine, destined to be an everyday table wine, with a fresh, immediate character, easy to drink, good aromatic complexity, a rich structure and peaks of flavor and mineral notes that provide other possibilities for interpretation.

Originated from a selection of our finest grapes registered in the Valnure DOC registry, cultivated along the small river known as the Rio del Tordo, with a fluvial habitat that echoes saline aromas and personality in this wine.

**The Grapes** 45% Malvasia di Candia aromatic, flooded with sunshine and personality, 30% Ortugo, permeated with smoothness and a delicate mineral undertone, 20% Trebbiano, giving it an acidic and spontaneous freshness, 5% Sauvignon, lending a robust and full-flavored quality.

**The Vineyards** Sorriso 100%;  
altitude 190-210 meters above sea level;  
clay, silt-like soil (ancient red earth), not very fertile;  
year of planting 1983;  
Guyot growing system 60%, Casarsa 40%;  
plants per hectare 3,300 50%, 2,200 50%.

**La Vinificazione** harvest period in early September;  
soft pressing of whole grapes;  
fermentation temperature 15-16°C;  
5 months on the fine lees with batonages;  
bottling in March.

**Altre notizie** first year of production 2007;  
average production 5,000 bottles;  
consumption preferable within 4-5 years.

**Il Riodeltordo a tavola** with meat and seafood appetizers, light first courses, both freshwater and saltwater fish, can accompany an entire light meal.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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