

“LANDÒ”

Oltrepò Pavese DOC Riesling



Grapes

100% Riesling Renano, from careful selection of Alsatian clones and vineyards planted in 1994 and 1998.

Soil

3 hectares of limestone and limestone-clay nature facing west, at an altitude between 250 and 350 s.l.m. in Mairano di Casteggio and San Biagio di Casteggio.

Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antibotritics and synthetic products. The pruning system used is the Guyot for greater quality uniformity.

Annual meticulous pruning to exclude the less uniform bunches before the ripening of grapes in July.

The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.2kg per plant (the yield per hectare is only 60q of grapes for about 5,000 plants).

Conducting directly in the vineyards and in the cellars the research funded by the Bussolera-Branca Foundation, which aims to enhance the agricultural and viticultural heritage of Pavia, we carry out the cultivation of the vineyards with eco-sustainable criteria.

Thanks to the results of some of these researches, in the preparation of

the new plants, during the planting of the seedlings, “attinomiceti” - natural fungi that protect the young roots from the pathologies - have been used, favoring a healthy and ecological growth.

Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so as to vinify only high-quality grapes.

Wine Making

Pellicular maceration for 18 hours at 4 °C to improve the extraction of aromas and confer structure. A soft pressing follows to gently separate the skins from the must. Fermentation takes place for 80% in stainless steel tanks at a temperature of 18 °C for about 25 days and the remaining 20% in stoneware ceramic amphorae in order to favor controlled oxygenation and a greater aromatic width.

Ageing

In stainless steel tanks for the 80% and a period of 4 months at a temperature of 5 °C to allow tartaric stabilization, while the remaining 20% ages in stoneware ceramic amphorae.

**LE FRACCE**
ORGIGLIO DI LOMBARDIA

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