



→ **Cultivation area:**  
Monforte d'Alba

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→ **Exposure and altitude:**  
south; 420-450 m

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→ **Grape variety:**  
100% Riesling

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→ **Vinification:**  
brief cold maceration  
followed by soft pressing

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→ **Aging:**  
6 months in steel vats  
and 9 months in bottle

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→ **Serve at:**  
10 °C

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# LANGHE DOC RIESLING 2020

The soil of the Langhe gives wines of remarkable workmanship also among non-native varieties. L'ASTEMIA Pentita is among the producers that cultivate some of them.

The Riesling expresses here all its potential as an international grape variety, keeping its peculiarities well expressed.

A fresh and elegant wine, with a pleasing aroma and character. Pale yellow with greenish veins, it gives off notes of peach and citrus, followed by the typical hydro-carbon and mineral hints.

On the palate it reveals verticality, expressive strength and freshness.

A balanced acidity, perfect sapidity and persistence accompany the wine in its path, making it balanced with an unmistakable personality.