

# Piu Piu

The blend from wines (Piesporter Goldtröpfchen) was filled together with the yeasts of spontaneous fermentation into the bottle. One batch had stayed in wooden barrels for 2 years, the other in steel tanks. the wines ferment in peace in the bottle. The advantage of the process: no sulfur is required as the fermentation forms carbonic acid in the bottle.

The PiuPiu isn't completely dry. The fine acidity of Riesling is just as remarkable as the substance, the spicy fragrance and the freshness.

## Technical Info

Origin: Germany/Mosel

Alcohol: 11,5 %

Residual sweetness: 13,3 grams/liter

Total Acidity: 7,8 grams/liter

Type: white wine

Grape Variety: Riesling



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