



Le Rime

Toscana IGT

2022

VARIETIES

Pinot. Grigio

DESCRIPTION

Captivating and easy to drink, Le Rime perfectly accompanies an aperitif with friends.

The growing season started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

Pale straw yellow color. The aromas of banana and white peach perfectly combine with fresh and floral hints. Sapid with a vibrant acidity, it has a long and persistent finish on the palate.

Excellent for the whole meal, it pairs perfectly with light and fresh dishes, such as tomato and feta salad or beef carpaccio with arugula and parmesan,

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12.5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l



Le Rime

Toscana IGT

2021

VARIETIES

Pinot. Grigio

DESCRIPTION

Captivating and easy to drink, Le Rime perfectly accompanies an aperitif with friends.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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TECHNICAL NOTES



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Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l



Le Rime

Toscana IGT

2019

VARIETIES

Pinot. Grigio

DESCRIPTION

Captivating and easy to drink, Le Rime perfectly accompanies an aperitif with friends.

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest gave very good quality results.

Pale straw yellow color. The aromas of banana and white peach perfectly combine with fresh and floral hints. Sapid with a vibrant acidity, it has a long and persistent finish on the palate.

Excellent for the whole meal, it pairs perfectly with light and fresh dishes, such as tomato and feta salad or beef carpaccio with arugula and parmesan,

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12.5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l



Le Rime

Toscana IGT

2018

VARIETIES

Pinot. Grigio

DESCRIPTION

Captivating and easy to drink, Le Rime perfectly accompanies an aperitif with friends.

The growing season of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Pale straw yellow color. The aromas of pear, green apple and white flowers perfectly combine with hints of tropical fruits. Sapid with a vibrant acidity, it has a long and persistent finish.

Excellent for the whole meal, it pairs perfectly with light and fresh dishes, such as tomato and feta salad or beef carpaccio with arugula and parmesan,

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-15°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l