



Le Rime

Toscana IGT

2021

VARIETIES

Chardonnay, 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.

Pale straw yellow color. The aromas of tropical fruits perfectly combine with fresh and floral hints. 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: 12,5%



Suggested serving temperature: 10-12°C



FORMATI DISPONIBILI:
0,375 l - 0,75 l