



Le Rime

Toscana IGT

2018

VARIETIES

Chardonnay, Pinot. Grigio

DESCRIPTION

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

The growing season of this 2018 vintage was characterized by a particularly harsh winter, that delayed the start of the growing season, and a summer that was initially fresh and subsequently warmer and more rainy, a condition that made possible to have 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

FORMATI DISPONIBILI:
0,75 l