



Le Rime

Toscana IGT

2019

VARIETIES

Chardonnay, Pinot. Grigio

DESCRIPTION

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

The growing season of the 2019 vintage was characterized 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 green apple and white peach 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:
0.75 l