



Le Rime

Toscana IGT

2022

VARIETIES

Chardonnay, 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 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



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.

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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



Le Rime

Toscana IGT

2020

VARIETIES

Chardonnay, Pinot. Grigio

DESCRIPTION

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

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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: 13%



Suggested serving temperature : 10-12°C



FORMATI DISPONIBILI:
0.375 l - 0.75 l



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