



Le Rime

Toscana IGT

2023

VARIETIES

Chardonnay, Pinot Grigio

DESCRIPTION

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

The winter was mild, with temperatures slightly above seasonal averages. The first few days of April were characterized by episodes of cold return with some budding damage.

Rainfall for the first four months of the year was slightly below the statistical data of recent years. In May and June rainfall was extremely heavy, reaching two hundred millimeters of cumulative rainfall and twenty-eight out of sixty rainy days.

Once the early summer months were over, providentially the weather pattern had a radical change with excellent sunshine and high temperatures. The Pinot Grigio harvest began on the twenty-third of August and the Chardonnay harvest on the thirty-first of August.

Pale straw yellow color; fruity with tropical as well as white peach, apple and floral hints; very savory, with balanced acidity and lingering 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