



Le Rime

Toscana IGT

2024

VARIETIES

Chardonnay, Pinot Grigio

DESCRIPTION

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

The mild winter and an extraordinarily warm April slightly advanced budding. The rainy months of May and June, with temperatures below average, were followed by July and August with such high temperatures that they inhibited photosynthesis and delayed ripening. In the early days of September, temperatures suddenly dropped below average and were accompanied by frequent rainfall, which did not affect the quality of the grapes still to be harvested. The Pinot Grigio harvest began on August 21, while the Chardonnay harvest started on August 26.

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