

# RINÉ 2021



## IGT benaco bresciano bianco

### GRAPE VARIETIES

65% Riesling, 25% Chardonnay, 10% other company white grapes

### DESCRIPTION

Bright straw-yellow with greenish reflections. Scents of white flowers, ripe apples, pears and mineral tones. Fresh, intense and persistent on the palate. It lends itself to medium aging.

### SERVING SUGGESTIONS

Even quite rich pasta or rice dishes, white meats with stuffing and roasted or grilled medium-fatty fish.

### YIELD PER HECTARE

50 hl

### HARVEST

From late August to mid-September

### VINIFICATION

The Riesling is fermented and matured in stainless steel vats on its own fine lees for 6 months. The Chardonnay is fermented in French oak barriques for about 6 months. Then the wines are aged in bottle for about one year.

### ANALYTICAL DATA

Alcohol 13.20%, Total Ac. 5.80 g/l, Ph 3.20, Residual sugar 0.6g/l, Dry extract 22 g/l

### BOTTLING

July 2022

### CLOSURE

Screw cap

### TOTAL PRODUCTION

6.000

