

RINÉ 2020



IGT benaco bresciano bianco

GRAPE VARIETIES

65% Riesling, 30% Chardonnay, 5% Incrocio Manzoni and 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 and Incrocio Manzoni are fermented and matured in stainless steel vats on its own fine lees for 6 months. A part of 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. 5.90 g/l, Ph 3.25, Residual sugar 0.6g/l, Dry extract 22 g/l

BOTTLING

July 2021

CLOSURE

Screw cap

TOTAL PRODUCTION

6.500

