

# RINÉ 2018



## IGT benaco bresciano bianco

### GRAPE VARIETIES

65% Riesling, 30% Chardonnay, 5% Incrocio Manzoni.

### DESCRIPTION

Bright straw-yellow with greenish reflections. Scents of white flowers, ripe apples and pears, with vanilla-like and mineral tones. Fresh, intense and persistent on the palate.

### 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

Late August and 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 5 months. Then the wines are aged in bottle for about one year.

### ANALYTICAL DATA

Alcohol 12.95%, Total Ac. 5,60 g/l, Ph 3.15, Residual sugar 1.00 g/l, Dry extract 20 g/l

### BOTTLING

June 2019

### CLOSURE

Cork stopper

### TOTAL PRODUCTION

7.000

