RINÉ 2023



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 13.00%, Total Ac. 5.50 g/l, Ph 3.25, Residual sugar 0.6g/l, Dry extract 22 g/l

BOTTLING
August 2024

CLOSURE
Screw cap

TOTAL PRODUCTION
7.800

Made in Italy
Contains Sulphites