



LE RIME
Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-drained.

Grape Variety:

Pinot Grigio.

Production Technique:

Soft pressing of Pinot Grigio, followed by fermentation in temperature-controlled stainless steel tanks. Temperature 57-61°F.

Characteristics:

Color: Pale straw yellow.

Bouquet: Hints of pear and white flowers.

Taste: Well balanced with an unusually lively acidity.

Alcohol Content: 12.6%.

Total Acidity: 6.3 g/l.

A splendid aperitif and a delightful complement to antipasto, pasta, and light meals.