



## *Le Rime*

### PINOT GRIGIO - CHARDONNAY

#### GRAPE VARIETIES

Chardonnay and Pinot Grigio.

#### PRODUCTION TECHNIQUE

Exclusive use of free-run juice to avoid colour extraction from the skins. The temperature-controlled fermentation (15-16°C) is followed by a short storage in stainless steel tanks and, finally, by an early bottling to capture varietal freshness.

#### DESCRIPTION

*Colour:* straw yellow with fresh green reflections.

*Bouquet:* fruity, fragrant and harmonious.

*Taste:* fresh, floral, full and appropriately acidic.

#### WINEMAKER'S NOTES

This wine is Banfi's perfect interpretation of youthful white wines. The Chardonnay imparts roundness, while the Pinot Grigio adds crispness to this fresh and easy-to-drink wine. Ideal as an aperitif or as a perfect partner of fish dishes.

#### FOOD PAIRINGS

It accompanies fish dishes, fresh Summer salads and light first courses.

Alcohol content: 12 to 12,5% vol. following the season condition.

Available formats: 0,375 l - 0,75 l

""...this wine's light, refreshing taste with a delightful citric flavor is perfect for sipping, chilled, in hot weather. It is a great value for large gatherings or as your 'house wine' - one that's always ready to drink.""

- *Renie and Sterling Steves - Star-Telegram, Texas*

""A full-bodied, smooth wine with a wafting peach-apricot aroma.""

- *Richard Nalley - Copley News Service*

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