

RINALDIPREMIÈRE Brut S. A. (Sans Année)

Grape variety

Chardonnay

The percentages of different grape varieties are determined according to each single year.

Region of origin of grapes Trentino-Alto Adige and Veneto

Vineyard elevation

500 mt asl.

Finishing

In oak barriques originating from the Massif Central in France. The finishing times in the barriques are variable and based on the grape

harvests.

Aging

Contact times with yeast are studied and determined, based on the cuvées of each year.

Alcoholic content

12,5% vol.

TASTING NOTES

Olfactory examination

A triumph of spring with lemon, linden and acacia flowers. Delicate and heady sensations of pollen, ripe cedar and lime with hints of

toasted yeast.

Gustatory examination

An inebriating hit of freshness inundates the palate and reveals the young character of this cuvée, with a gustatory narrative enriched by the harmony of just ripened fleshy fruit.

Pairing

A decisive character makes this wine a perfect accompaniment for stylish aperitifs: with sushi, sashimi, white fish, shellfish, vegetarian menus and white meat.

Serving suggestions

Serve at 6°C in a large tulip crystal glass.

