

# RIGALDO



## Technical Sheet

**Grape variety:** 100% Grechetto

**Training system:** Guyot

**Vintage:** Second ten days of September

**Winemaking:** Only free-run must resulting from soft pressing in steel temperature-controlled tanks

**Ageing:** In stainless steel tanks, for 6 months on the lees

**Alcohol content:** 14 %

**Serving temperature:** 10-12°C

**Colour:** Straw yellow with light green hues.

**On the nose:** Hints of yellow pulp fruit, apple, and apricot, with delicate notes of acacia blossoms

**Taste:** Complex with a great balance between structure and acidity, excellent initial amplitude, savoury, with the pleasantly bitter finish, typical of this variety

**Consumption:** It expresses its full taste and minerality potential a few months after bottling. It withstands a few years' bottle ageing

**Pairings:** Idea with grilled fish, aged cheese, pork butchery, and elaborate risottos