

bettalunga

RIGALDO



Grapes: Grechetto 100 %

Training System: Guyot

Harvest Period: Second ten days of september

Vinification: Free-run must, from soft pressing, fermented in stainless steel, temperature controlled, tanks

Refining: 6 months on the lees, in stainless steel tanks

Serving Suggestion: 10-12°C

Color: Light straw-yellow, with brilliant green shades

On the nose: : Fresh and fruity, with hints of apple and apricot, and a light aroma of acacia flowers

Taste: Complex and open at the beginning, well balanced, savoury, with a bitter aftertaste typical of Grechetto variety

Consumption: It expresses its potential after few months from the bottling, but can last some years in the cellar

Pairing: Grilled Seafood , medium seasoned cheese, cured meat and saffron risotto

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