



RIVOLA

GRAPES

Ramato della Fiamma, Bombino Bianco, Chardonnay.

AGING PROCESS

The fermentation is made at a certain controlled temperature with the cryomaceration process and used only for the chardonnay grapes.

The fermentation of chardonnay grapes is process in the Stainless Steel Tanks.

In a meantime, during 3 months the trebbiano and the white Bombino grapes stay in a steel tank but after that we move them to a new french oak barrels of 300 liters.

The vineland is located in a wide sunny area with a cool breeze from the south-east.

SENSORY CHARACTERISTICS

A fine and delicate nose with delicious and refreshing citrus notes.

From the first sip, the fragrances of yellow flowers, peach, and pink grapefruit envelops the palate.

This wine is aged eight months in new French oak barrels.

ALCOHOL CONTENT

13,5 % vol.

Podere
Palazzo