

Rinaldi Eramare Piemonte Cortese

Azienda Agricola Rinaldi Vini

Italy - Piemonte

The Cortese grapes are coming from the Estate's vineyard located at the best exposures between Ricaldone and Maranzana at about 220 meters above sea level.

A salty and tasty white wine (90% cortese 10% sauvignon) fresh simple and juicy.

After the alcoholic fermentation the wine refines on his yeast for 4 months just to have a better color and taste.

A lot of minerality and note of grapefruit.

Specifications

Varietals	90% Cortese and 10% Sauvignon Blanc
Soil type	Limestone and tufa layers
Vinification	Hand harvest. Soft pressing. Vinified in stainless steel tanks (no oak) at controlled temperature. The wine stays on the fine lees for about three months.
Production	350 (9-liter cases)
Pairings	Ideal for an aperitif, or with seafood appetizers, fish first courses, grilled fish, vegetable pies, mixed Piedmontese appetizers, omelettes.



Codes, Weights and Measures

UPC	7 84585 03072 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03072 6
Case Weight	38
Cases/Pallet	50
Layers/Pallet	10
ABV	13%
SRP	\$ 17.99 USD 750mL Bottle