

## 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

<b>Varietals</b>	90% Cortese and 10% Sauvignon Blanc
<b>Soil type</b>	Limestone and tufa layers
<b>Vinification</b>	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.
<b>Production</b>	350 (9-liter cases)
<b>Pairings</b>	Ideal for an aperitif, or with seafood appetizers, fish first courses, grilled fish, vegetable pies, mixed Piedmontese appetizers, omelettes.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03072 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03072 6
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	13.00%
<b>SRP</b>	\$ 17.99 USD 750mL Bottle