

Rinaldi Joyful

Azienda Agricola Rinaldi Vini

Italy - Piemonte

A modern sparkling wine made using the method Charmat process with the secondary fermentation in a stainless-steel tank. This straw-yellow sparkling wine is fruity, with hints of apple and mint. 14 grams RS.

Specifications

Varietals	85% Barbera, 10% Cortese and 5% Moscato
Soil type	Calcareous with tufa layer
Vinification	Method Charmat. Manual harvest into crates usually in September. Soft pressing. Settling in steel vats to have a natural clearing of musts. Further temperature and pressure controlled fermentation.
Pairings	Great as an aperitif, or try it with crepes or ice cream. Also pairs well with seafood.



Codes, Weights and Measures

UPC	7 84585 02203 8	7 84585 02352 3
Units/Case	6	6
Unit Size	750 mL	1500 mL
Container	bottle	bottle
SCC	1 07 84585 02203 5	1 07 84585 02352 0
Case Weight	21	39
Cases/Pallet	84	
Layers/Pallet	14	
ABV	12.00%	12.50%
SRP	\$ 27.99 USD 750mL Bottle	\$ 46.50 USD 1500mL Bottle

Reviews and News

NV Rinaldi Joyful Spumante Extra Dry - 93 PTS - GOLD - BTI

NV Rinaldi Joyful Spumante Extra Dry - 88 PTS - IWR