

X V X I

Ritho Bianco (organic)



The name "Ritho" seeks to evoke the future generation allowing the Cortecchia family to pursue its mission. The body of the Pinot Bianco, the aromatic typicity of the Muscat and the authenticity of the Famoso create a rich, elegant nose and a pleasantly floral finish.

HARVEST: After careful evaluation of the maturity of the clusters, our grapes are picked during the second part of August.

VINIFICATION: The different grape varietals are harvested and vinified separately. After the soft pressing, the must ferments in stainless steel tanks at controlled temperature, between 15 and 18 degrees C. The reassembled must goes through skin contact maceration followed by careful ageing on the lees to enhance the aromatic characters of the grapes that results in a fragrant, elegant complex wine. The wine ages in steel tanks for a brief period of time before bottling.

TASTING NOTES: Intense pale yellow colour. Fruity bouquet of peach and grapefruit characterized by a complex honey taste. Remarkably well balanced and refreshing structure with mineral notes.

Denomination Bianco Rubicone IGT
Grapes Famoso, Moscato, Pinot Bianco
Alcohol content 13% Vol
Size 0,75 lt.
Serving temperature 10-12°C.

Serving suggestions

Ritho Bianco is a perfect match with tasty appetizers like fried polenta, piadina with cold cuts and Squacquerone cheese, fish dishes and vegetarian cuisine.