



PYREMA

IGT COSTA TOSCANA 2025

DESCRIPTION

ON THE NOSE A youthful, fruity bouquet of apricot, ripe pear and pomegranate. The medium intensity highlights the fresh and clear fruit notes, elegantly balanced and gracefully structured.

ON THE PALATE On the palate, the wine is dry, with lively, juicy acidity that harmoniously carries the fruit aromas of apricot, pear and pomegranate. The flavor intensity is balanced, and a long, fine finish completes the wine's slender, harmonious profile. The Chardonnay is age-worthy and develops additional elegance over time.

GRAPE VARIETIES

Chardonnay, Fiano

VINEYARDS

On the palate, the wine is dry, with a lively, juicy acidity that elegantly supports aromas of apricot, pear, and pomegranate. The flavour intensity is well-balanced, and a long, fine, slightly salty finish completes the sleek and harmonious profile of the wine. The Chardonnay is suitable for ageing and gains further elegance over time.

FOOD PAIRING

Excellent as an aperitif, the wine pairs with boiled fish, light cold or warm appetizers, gently seasoned white meat dishes, and a variety of pasta dishes.

Serving temperature: 10–12 °C

PRICE

750 ml 27,50 Euro

VINIFICATION

Pyrema ferments in 320-litre oak barrels, where malolactic fermentation also takes place. The wine is aged on fine lees in oak for a total of eight months, gaining structure, complexity, and aromatic depth.



ANALYTICAL DATA

Contains sulfites, Alcohol: 14,7 %
Residual sugar: 2,8 %, Acidity: 5,3 g/l
pH 3,39

WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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