

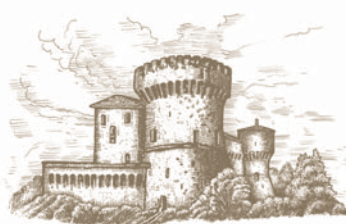
BRUSA DAL 1888

PINOT BIANCO

*S'a uli avé un bon vindmè, al vid l'e' giaz a l's'ha da purghè;
se la vida la s' purgarà d'la bèll'ova la farà!*

RUBICONE

INDICAZIONE GEOGRAFICA TIPICA



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture.

Fermentation at controlled Temperature 15-17°C. Ageing in stainless steel tank with battonage for 4 months.

GRAPES: Pinot Bianco

PRODUCTION ZONE: Area of Rubicone.

CONTENTS: 0.750 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: : 10,50% Vol.

CHARACTERISTICS: The colour is a light yellow. The bouquet is fresh and fruity, has a cool taste, dry and velvety, with a slight reminiscence of peach seed.

SERVING SUGGESTIONS: Wisely matched with soup and delicate dishes. Excellent for the whole meal.

SERVING TEMPERATURE: 10-12°C