



PINOT BIANCO

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

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 5,000 lt.

ALCOHOL CONTENT: 10,50% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: 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.

SERVING TEMPERATURE: 10-12°C