



TREBBIANO 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: Trebbiano

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 5,000lt.

ALCOHOL CONTENT: 10,50% Vol.

RESIDUAL SUGAR: 6 g/l

CHARACTERISTICS: This wine has a light yellow colour and it's characterized by a fresh and amiable scent, delicately fruity, and a dry taste, harmonic, the kind that slips down easily.

SERVING SUGGESTIONS: Excellent with aperitifs, light first courses and fish.

SERVING TEMPERATURE: 10-12°C