



# BIANCO

*Vino Frizzante*

## RUBICONE

INDICAZIONE GEOGRAFICA TIPICA



Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled.



**GRAPES:** The best Italian white grape variety

**PRODUCTION ZONE:** Area of Rubicone.

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 10,50% Vol.

**CHARACTERISTICS:** Light yellow with greenish reflections. Fresh bouquet, slightly fruity. Delicate and harmonious flavour.

**SERVING SUGGESTIONS:** Starters, light first courses, white meats and fish.

**SERVING TEMPERATURE:** 8-10°C