



PINOT BIANCO CHARDONNAY

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, Chardonnay

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 3,000 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Yellow in colour, refined and armonic bouquet, dry taste, fresh and delicately fruity

SERVING SUGGESTIONS: Goes well with starters, light first courses, white meats and fish

SERVING TEMPERATURE: 10-12°C