



Skin contact at 10°C for 24 hours. Alcoholic 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°C. Ageing in stainless steel tank with battonage for 4 months.

GRAPE VARIETY: 100% Trebbiano

PRODUCTION AREA: Emilia Romagna hills area

CAPACITY: 0,750 lt.

VOLUME: 11,50% vol.

RESIDUAL SUGAR: 2-4 g/l

TASTING NOTE: Light yellow colour, fresh perfume, pleasant and delicately fruity; dry taste, harmonic, slips down easily.

SERVING SUGGESTION: Goes well with light first courses and fish dishes.

SERVING TEMPERATURE: 10-12°C.