



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: 100% Trebbiano

PRODUCTION ZONE: Area of Rubicone

RESIDUAL SUGAR: 2 g/l

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Bright yellow color.

Delicate, fruity with hawthorn hints. Dry and delicate taste.

SERVING SUGGESTIONS: Best matched with starters, white meats and fish dishes.

SERVING TEMPERATURE: 8-10°C