

# è gòt

## trebbiano chardonnay rubicone

Indicazione Geografica Tipica



*è gòt is the typical glass of wine in local dialect. It contains the unit of measurement par excellence for the tasting of a good wine; generous to allow passage of the aromas, but not too spacious, leaving the taster with the desire to drink right down to the last sip.*

**APPELLATION:** Trebbiano Chardonnay Rubicone IGT 2017

**GRAPE VARIETY:** Trebbiano, Chardonnay.

**PRODUCTION AREA:** Obtained from grapes cultivated in the typical area of Rubicone, in the Romagna area.

**CAPACITY:** 0,750 lt.

**VOLUME:** 11% vol.

**RESIDUAL SUGAR:** 10 gr/lt.

**WINEMAKING PROCESS:** 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.

**TASTING NOTE:** Light yellow color; fresh scent, pleasant and delicately fruity; fresh taste, harmonic, slips down easily.

**SERVING SUGGESTION:** With starters, goes well with light first dishes, fish courses and cold dishes.

**SERVING TEMPERATURE:** 10-12°C.