



TERRE CEVICO

VITICOLTORI DAL 1963



RUBICONE

indicazione geografica tipica

bianco



APPELLATION: Rubicone Bianco IGT.

GRAPE VARIETY: Chardonnay and Sangiovese.

PRODUCTION AREA: Romagna Hillside.

CAPACITY: 0,750 lt.

VOLUME: 13,00%.

WINEMAKING PROCESSES: Chardonnay and Sangiovese are harvested and crushed separately. Sangiovese slightly pressed and treated like a white. Fermentation in concrete tank for 15 days at controlled temperature 16-18°C.

Ageing on the lees for 6 months.

TASTING NOTE: Chardonnay and an unusual Sangiovese vinified in white deliver a medium-bodied white with elegant acidity and a mineral aftertaste. The brilliant yellow color reveals a nose of white peach, golden delicious apples with floral and spicy hints.

SERVING TEMPERATURE: 18°C.

Terre Cevico Soc. Coop Agricola -
Via Fiumazzo, 72 - 48022 - Lugo di Romagna - Italy

www.terrecevico.com