

BERNARDI®

CAMERLINGO

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: Trebbiano

PRODUCTION ZONE: Area of Rubicone

CONTENTS: 0,750lt.

RESIDUAL SUGAR: 5 g/l

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: From the tradition of the ancient Casa Vinicola Bernardi di Verucchio originates this white wine with a characteristic perfume, fresh and delicate to the palate.

SERVING SUGGESTIONS: Ideal with starters, fish and not too savoury meats.

SERVING TEMPERATURE: 8-10°C