

BRUSA DAL 1888

TREBBIANO

*S'a uli avè un bon vindmè, al vid l'e' graz a l's'ha da purghè;
se la vida la s' purgarà d'la bèll'ova la farà!*

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: 0.750 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: This wine has a light yellow colour and it's characterized by a fresh and amiable scent, delicately fruity, and a dry taste, harmonic, the kind that slips down

SERVING SUGGESTIONS: Excellent with aperitifs, light first courses and fish.

SERVING TEMPERATURE: 10-12°C