



*Rubicone IGP
Trebiano Chardonnay*



Trebiano and Chardonnay are picked separate and pressed to extract the juice. The juice is then fermented in stainless steel tank at 16°C to protect the juice from oxidation. Once fermentation is finished, the wines are racked into a tank where, on its fine lees, are aged for 6-8 months. Once the wine are blended, the wine went through a light fining and a filtration prior the sterile bottling.

GRAPES: 70% Trebbiano 30% Chardonnay

PRODUCTION ZONE: Emilia Romagna

CONTENTS: 0,750lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: Pale straw yellow, Refined and floreal profile with notes of stonefruits, pear and acacia flowers. light bodied, crisp acidity and a remarkable fruity aftertaste.

SERVING SUGGESTIONS: Seafood and fish, raw, grilled or even deep fried.

SERVING TEMPERATURE: 12°C