



# GALASSI

## ROMAGNA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## TREBBIANO



DAL MOSAICO  
"IL TRIONFO DI DIONISO"



*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°C.  
Ageing in stainless steel tank with battonage for 4 months.*

**APPELLATION:** Trebbiano Di Romagna DOC

**GRAPE VARIETY:** Trebbiano 100%

**PRODUCTION AREA:** Romagna hillside

**CAPACITY:** 0,750 lt.

**VOLUME:** 11,50% vol.

**RESIDUAL SUGAR:** 2-4 g/l.

**TASTING NOTE:** Straw-yellow colour, light and brilliant; delicate and tender bouquet with pleasant vinous notes; dry taste, sapid, fresh and harmonic.

**SERVING SUGGESTION:** Goes well with starters, fresh cheeses, white meats and fish courses, excellent as an aperitif.

**SERVING TEMPERATURE:** 8-10°C