

SETTE ROCCHE

TREBBIANO

Romagna
d.o.c.



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: Setterocche Trebbiano Romagna DOC 2017

GRAPE VARIETY: Trebbiano

PRODUCTION AREA: Obtained from grapes cultivated in Romagna area.

CAPACITY: 0,750 lt.

VOLUME: 11,50% vol.

RESIDUAL SUGAR: 2 gr/lt.

TASTING NOTE: Yellow in colour, fresh scent, pleasantly fruity; dry taste, harmonic.

SERVING SUGGESTION: Goes well with light first dishes and fish courses. .

SERVING TEMPERATURE: 10-12°C.