

SETTE ROCCH

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.

APPELLATION: Setterocche Trebbiano Rubicone IGT

GRAPE VARIETY: Trebbiano

PRODUCTION AREA: Obtained from grapes cultivated in the typical area of Rubicone, in the Romagna area.

CAPACITY: 0,750 lt.

VOLUME: 10,50% vol.

RESIDUAL SUGAR: 5 gr/lt.

TASTING NOTE: Light yellow, fresh, delicate and pleasant. Dry, fruity, harmonious and fresh.

SERVING SUGGESTION: Appetizers, light pasta or rice dishes, fish dishes, white meat..

SERVING TEMPERATURE: 10-12°C.