

# TREBBIANO CHARDONNAY

RUBICONE IGT | BIOLOGICO



70% Trebbiano  
30% Chardonnay

ALCOHOL LEVEL

12%

## TASTING NOTES



Straw-yellow with greenish hues.



Intense to the nose, characterized by tropical fruity notes and a hint of vanilla.



Structured for a white, medium bodied. Smooth and well balanced.



This wine is suggested along vegetarian dishes such as a falafel pita, but also along any grilled white meat.



## TECHNICAL INFORMATION

AREA  
Romagna

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 150 m

SOIL TYPE  
AND DENSITY  
Clay and calcareous | 4.500  
plants/ha

VITICULTURAL  
TECHNIQUE  
Single and double Guyot

HARVEST PERIOD  
End of August,  
beginning of September

The grapes that make this wine are harvested in the organic vines of the farmers of Romagna, both by hand and mechanically. They are destemmed than softly pressed and undergo a 12 day fermentation period at 16-19°C. The wine is then fined for 3 to 6 months in stainless steel tanks.