

TREBBIANO

ROMAGNA DOC



85% Trebbiano
15% other white grapes

ALCOHOL LEVEL

12%

TASTING NOTES



Straw-yellow with greenish hues.



Delicate and floral scents to the nose. Persistent aromas of white peach and acacia flowers.



Fresh and savoury to the palate. Its minerality is complemented by a pleasant roundness.



Suggested pairing to soft cheese, flatbread and dried sausage. Very good with seafood dishes as well.



TECHNICAL INFORMATION

AREA
Romagna

SURFACE
AND ALTITUDE
Hills and plains | 0 - 400 m

SOIL TYPE
AND DENSITY
Clay and silt | 5.500 plants/ha

VITICULTURAL
TECHNIQUE
Single and double Guyot

HARVEST PERIOD
Second half of August

The grapes that make this wine are harvested in the Romagna area, both by hand and mechanically. They are destemmed then softly pressed and undergo an 8 day fermentation period at 16-19°C. The wine is then fined for up to 6 months in stainless steel tanks.