

TREBBIANO CHARDONNAY

RUBICONE IGT



70% Trebbiano,
30% Chardonnay

ALCOHOL LEVEL

12%

TASTING NOTES



Straw-yellow in colour, with greenish and golden hues.



Intense to the nose, tropical notes and a slight hint of vanilla.



Fresh, but structured, this white wine shows an amazing balance between its body and juiciness.



Perfect along appetizers and first courses. Also pairable with grilled white meats and veggies.



TECHNICAL INFORMATION

AREA
Romagna

SURFACE
AND ALTITUDE
Hills and plains | 0 - 150 m

SOIL TYPE
AND DENSITY
Calcareous and clay | 4.500
plants/ha

VITICULTURAL
TECHNIQUE
Single and double Guyot

HARVEST PERIOD
End of August, beginning of
September

Harvested in the Romagna area, near the Adriatic Riviera, these grapes are picked both by hand and mechanically. They are destemmed then pressed and undergo 12 day fermentation period at 16-18°C. The wine is then fined for 3 to 6 months in stainless steel tanks.