

# VINO BIANCO D'ITALIA SEMI SWEET



Trebbiano and  
other white grapes

ALCOHOL LEVEL

10,5%

## TASTING NOTES



Straw-yellow in colour, with  
greenish hues.



Delicate fruity with a floral  
bouquet.



Fresh and juicy. Harmonic  
balance between its sweetness  
and acidity.



Suggested pairing with a cheese  
platter or dessert.



## TECHNICAL INFORMATION

AREA  
Italy

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 150 m

SOIL TYPE  
AND DENSITY  
Calcareous and clay | 3.500 -  
6.500 plants/ha

VITICULTURAL  
TECHNIQUE  
Single and double Guyot

HARVEST PERIOD  
End of August, beginning of  
September

The grapes are harvested both  
by hand and mechanically. They  
are destemmed than pressed and  
follow a typical white vinification,  
including a 10 day fermentation  
period at 16-19°C. The wine is  
then fined for up to 3 months in  
stainless steel tanks.