

# PINOT BIANCO FAMOSO RUBICONE IGT



70% Pinot Bianco,  
30% Famoso

ALCOHOL LEVEL

12%

## TASTING NOTES



Shiny straw-yellow with golden reflexes.



Intense and aromatic to the nose, with hints of peach, sweet citrus and vanilla.



Fresh and composed to the palate, it has a delicate and sweet finish.



Delicious on its own to refresh a warm summer evening, it is also perfect with seafood crudos and tapas.



## 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 than 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.