

# 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.

