

VINO BIANCO D'ITALIA



Trebbiano and
other white grapes

ALCOHOL
LEVEL

11%

TECHNICAL INFORMATION

AREA
Italy

SURFACE
AND ALTITUDE
Hills and plains | 0 - 400 m

SOIL TYPE
AND DENSITY
Clay and silt | 3.500 plants/ha

VITICULTURAL
TECHNIQUE

Single and double Guyot

HARVEST PERIOD
Second half of August

Harvested in cool, but mitigated areas of northern Italy, these grapes are picked both by hand and mechanically. They are destemmed then pressed and follow a typical white vinification, including an 8 day fermentation period at 16-19°C. The wine is then fined for up to 6 months in stainless steel tanks.

TASTING NOTES



Straw-yellow in colour, with
greenish hues.



Aromas of white fruit with slight
aromatic scents typical
of Moscato.



Fresh and round to the palate.
Coherent to its olfactory profile,
it leaves with a fine peach
aftertaste.



Thanks to its delicate aromaticity,
this white wine can be enjoyed
with light starters, seafood or
simply on its own.

