

Abstractum

Trebbiano Rubicone dry IGT



Colour: pale yellow.

Bouquet: pleasant and delicate, lightly fruity and floreal.

Taste: dry, delicate, fresh and harmonious.

Data sheet

Bottle: 0,75 l. cork

Classification: white dry wine

Area of production: Romagna region.

Plant system: "Cordone speronato"

Max. production per hectare: kg. 15.000

Soil: clayey soil

Sugar: 10 g/l.

Notes: white vinification at a controlled temperature.

Vintage: NV

Alcoholic content: 11,5% vol.

Serving temperature: 10 - 12 °C

Vines: Trebbiano

Ageing: To be consumed within 2 to 3 years.

Pairing

Particularly suitable to accompany pasta or fish dishes.

