

Ikona Bianco

Rubicone IGT



Colour: straw yellow.
Bouquet: fruity and floreal.
Taste: dry, warm and harmonic.

Data sheet

Bottle: 0,75 l.
N° of bottles produced: 30.000
Classification: white dry wine
Area of production: Hills of Faenza and Forlì
Plant system: "Cordone speronato"
Max. production per hectare: kg. 15.000
Soil: clayey soil
Sugar: 6 g/l.
Total acidity: 6 g/l.
Volatile acidity: 0,30 g/l.

Vintage: 2019

Alcoholic content: 11% vol.

Serving temperature: 10° C

Vines: Chardonnay and Trebbiano

Ageing: to be consumed within 2 years

Pairing

Particularly suitable to accompany fish dishes e mussels.