

## Trebbiano Rubicone

Bianco 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:** Faenza and Forlì hills.

**Place:** Romagna Region

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 15.000

**Soil:** clayey soil

**Sugar:** 3 g/l.

**Total acidity:** 6 g/l. (average indicative value)

**Volatile acidity:** 0,30 g/l. (average indicative value)

**Notes:** white vinification at a controlled temperature.

**Vintage:** NV

**Alcoholic content:** 11% vol.

**Serving temperature:** 10° C

**Vines:** Trebbiano

**Ageing:** To be consumed within 2 to 3 years.

### Pairing

Particularly suitable to accompany pasta or fish dishes.