



TREBBIANO IGT RUBICONE

~ dry white ~





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Product details :












TYPE	dry white
CLASSIFICATION	IGT Rubicone
APPELLATION	Rubicone area
SOIL	hilly soils comprised with gravel, sands, silts and clay
GRAPE VARIETY	100% Trebbiano
TRELLIS SYSTEM	spalliera and G.D.C.
HARVEST TIME	end of August, beginning of September
VINIFICATION	vinified in white with soft crushing and fermentation in stainless steel tanks under controlled temperature of average 18 °C
FOAM	-
COLOUR	pale-straw yellow
BOUQUET	floral and fruity with notes of Acacia flower and honey
TASTE	dry, fruity, well balanced with a nice freshness
SERVING TEMPERATURE	8-10 °C
FOOD MATCHES	excellent as companion for seafood dishes, white meats and soft cheeses



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	22,4x15,0x29,4h	7.100	4.500	100 (4x25)	710.00	133	8008920666018	18008920666015