

## ***Trebbiano del Rubicone IGT***

***Grape Variety:*** 100% Trebbiano

***Vineyards:*** This wine is obtained from the grapes of the Trebbiano varietal cultivated on the hills of the most famous areas for growing Romagna wines.

***Winemaking:*** The ripe grapes are vinified by the white method; the fermentation is carried out at a controlled temperature (between 16-18°C). The new wine rests for some months in stainless steel before it is bottled.

***Colour:*** Bright straw yellow.

***Bouquet:*** Fresh, fragrant and lingering.

***Flavour:*** Dry and fruity.

***Serving Suggestions:*** Excellent as an aperitif and with light hors d'oeuvres and fish dishes.