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Trebbiano frizzante

Easy drinking lightly sparkling semi-dry white wine that we love to have at the start of lunch or dinner at our on-site restaurant Torre del Marino.



HARVEST: After a careful evaluation of the maturity of the clusters, our grapes are picked during the end of August and beginning of September.

VINIFICATION: After the pressing the must goes through a primary fermentation at controlled temperature in order to preserve the delicate aromas and fruity characteristic of Trebbiano. The must is racked and separated from the sediment. Effervescence is accomplished using the Martinotti-Charvat method in order to give the wine the typical, fine, and persistent carbonation as well as a fresh and appetizing bouquet.

TASTING NOTES: Pale straw-yellow color with fine effervescence. Pleasant, delicate and slightly citrus bouquet with notes of white fruits and mouth watering acidity combines with a mineral finish. Perfectly sparkling and refreshing.

Denomination Trebbiano Rubicone IGT

Grapes 100% Trebbiano

Alcohol content 11,5% Vol

Size 0,75 lt.

Serving temperature 6-8°C.

Serving suggestions

It's perfect as an aperitif summer wine that pairs well with appetizers and canapès like light starters, fish salads and fresh soft cheeses.