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# Trebbiano (organic)



*Our household wine is produced from 100% Trebbiano grapes grown in hillside vineyards averaging 15 years old, planted in clay mineral soil.*

**HARVEST:** After a careful evaluation of the maturity of the clusters, our grapes are picked during the middle of September.

**VINIFICATION:** After soft pressing of the grapes, the must ferments in stainless steel tanks at controlled temperature between 15 and 18 degrees C. The fermented wine rests on the noble yeast to extract aromatic compounds and to achieve a rounder style of wine profile. The wine ages in steel tanks for a brief period of time before bottling.

**TASTING NOTES:** Straw yellow colour. The nose is distinguished by light citrus notes and minerality. Pleasurable crisp and generous in the mouth. Bright acidity refreshes the palate.

**Denomination** Trebbiano Rubicone IGT

**Grapes** 100% Trebbiano

**Alcohol content** 11,5% Vol

**Size** 0,75 lt.

**Serving temperature** 10-12°C.

## Serving suggestions

Trebbiano is a light, refreshing food friendly wine that pairs well with hard Italian cheeses, seafood pastas, fried dough and piadina with Prosciutto crudo, roast chicken and grilled vegetables.