



TREBBIANO RUBICONE

Emilia Romagna, Italy



Vinvita

Method & Production

The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25 ° -30 ° C.

Tasting Notes

This dry white wine has a pale straw color. Attractive and delicate bouquet with some lemon, green apple and blossom. Fresh, crisp and balanced, great for every day drinking.

Food Matching

Lovely aperitif wine, or with some antipasti, summer salads and fritto misto. Ideally served at 10-12 ° C.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|--------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| VI0524 | Trebbiano Rubicone | Trebbiano | 2024 | 12.0% | Screw Cap | 6x0.75lt | No | No | Yes | No |