



# 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
<b>White Wine</b>										
VI0524	Trebbiano Rubicone	Trebbiano	2024	12.0%	Screw Cap	6x0.75lt	No	No	Yes	No