

TREBBIANO RUBICONE

VEGAN

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										
VI0525	Trebbiano Rubicone	Trebbiano	2025	12.0%	Screw Cap	6x0.75lt	No	No	Yes	No