

Rometta

# Trebbiano IGT Rubicone 2024



WHITE  
STILL WINE



ITALY



EMILIA ROMAGNA

## TASTING NOTE

Charming expression of the Trebbiano grape, fragrant with white flowers, followed by a mouthful of juicy pear and white peach.

## VITICULTURE

SURFACE Hills and plain  
HEIGHT 0 -150 m  
SOIL calcareous and clay  
TYPE South  
EXPOSURE East  
YIELD 4,500 plants/ha  
VITICULTURAL  
TECHNIQUE Guyot, both double and single  
YIELD 11,000 Kg/Ha  
HARVEST PERIOD  
End of August, beginning of September  
TYPE OF HARVEST By hand and mechanical  
PRESSING Destemming and pressing

## VINIFICATION

After destemming and pressing the juice goes into the 1000 hl tank where fermentation takes place at temperature controlled (at about 18° C). After 10 days of fermentation the wine is stored in Inox tank with no malolactic conversion nor skin contact.

SIZE	75cl
VINTAGE	2024
ABV	11%
GRAPE VARIETIES	Trebbiano (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	B5816124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.5
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	10g/l
SKU	B5816124