## Rometta

# Trebbiano IGT Rubicone 2024



 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/I

SKU B5816124







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 TYPE calcareous and clay EXPOSURE
South 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 hI 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.

