



# Trebbiano Frizzante IGP

*Pale straw-yellow color, rich and pleasant smell the flavor is dry and harmonious.*



**Trebbiano Rubicone IGP Frizzante**



Trebbiano Romagnolo



200 - 240 q.li per hectare



Modena, Reggio Emilia



1 year



10 - 12° C



The grapes are either hand or machine harvested, or both. Then, they're pressed and the must is separated from the skins. The fermentation happens at controlled temperature in order to preserve the typical smells and characteristic of a Trebbiano. Then, the must is poured and separated from the sediment. The foam is collected naturally using the Charmat method over a period of 60 days in order to give the wine the typical, fine, and persistent perlage as well as a fresh and appetizing bouquet. The wine is micro-filtered before being bottled.



Pale straw-yellow color, rich and pleasant smell; the flavor is dry, harmonious, and perfectly sparkling.



It's perfect as an aperitif wine and it pairs well with any type of starters, cold fish dishes, and shellfish. It's great also with white meat.



0,75 liters

**DALFIUME**  
NOBILVINI