



# Trebbiano IGP

*Straw-yellow color with golden cast, pleasant rich smell and dry and harmonious flavor.*



## Trebbiano Rubicone IGP



Trebbiano Romagnolo



200 - 240 q.li per hectare



Emilia-Romagna Plaines



1 - 2 years



8 - 10° C



The freshly harvested grapes are pressed using a roller-press machine that preserves the shape of the grapes. Then, they pass through a modern soft press that separates the free-run must from the skins and the seeds. The free-run must sits to ferment at a controlled temperature of 15/18°C. This allows the preservation of the original smells and characteristics of the product. The fermented wine is then poured, separated from the sediment, and ultimately filtered before being bottled.



Straw-yellow color with golden cast, pleasant rich smell and dry and harmonious flavor.



It is excellent with starters, light courses, fish, and white meat.



0,75 and 1,5 liters. Also available in 20 liters barrels

**DALFIUME**  
NOBILVINI