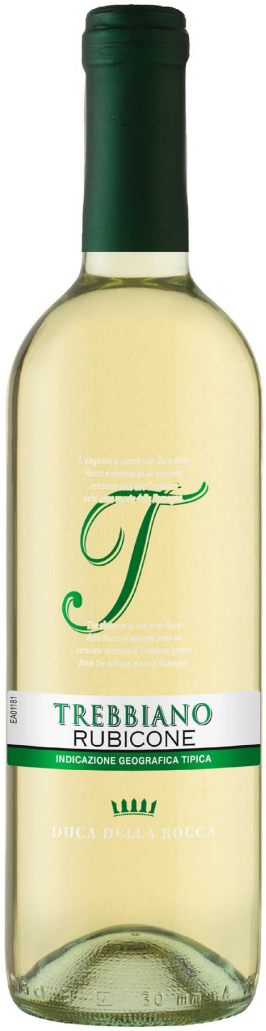
DUCA DELLA ROCCA

Rubicone IGT Trebbiano



TYPE OF WINE

Still white wine

MAIN GRAPES

Trebbiano

PRODUCTION AREA

Grapes coming from the IGT area, located in the Provinces of Ravenna, Forlì-Cesena, Rimini and part of Bologna (Emilia-Romagna Region, Central Italy)

SOILS

Hilly region in the Easter part of the Region of Emilia Romagna (central Italy), facing the Adriatic Sea and therefore adequately exposed and ventilated, with calcareous-clayey soil in the hills, alternated to alluvial and morainic plains.

HARVEST

Trebbiano is a semi-late variety for a white grape, harvest takes place in the second part of September.

VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Light straw yellow with greenish hues

BOUQUET

Floral and fruity with hints of green apple and light grassy notes.

TASTE

Fresh, sapid and well balanced with a slightly bitter aftertaste.

FOOD PAIRING

A pleasant wine, easy to drink, suitable to the typical cousin of this region, tortellini and tagliatelle with meat sauce, fresh cheeses, fish and white meats.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,5% vol

[Bordolese standard (75 cl)], [11,5% vol]

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