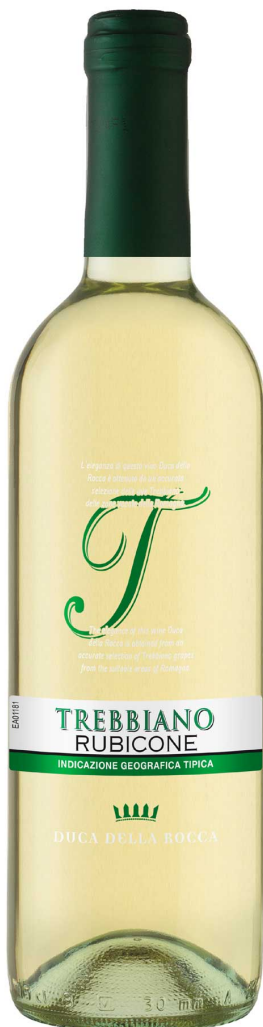




DUCA DELLA ROCCA

## 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]

