

GJANO

TREBBIANO RUBICONE
SPARKLING IGT



Grape variety: 100% Trebbiano

Analytical data: dry white sparkling wine

Alcohol volume: 11,5% vol.

Production area: Imola and Forlì hills

Soil: medium mix, clayey silty

Altitude: 278/311 ft. a.s.l.

Max grape production: 20 tons/hectare

Crushing: the bunches are picked by hand or mechanically towards Mid of September. They are carried to the cellar and immediately pressed by a soft crushing. It, then, undergoes through a controlled temperature fermentation by the Charmat Method.

Storage: stainless steel tanks

ORGANOLEPTIC PROPERTIES

Color: shiny straw yellow, more or less intense.

Bouquet: vinous, pervasive and pleasant.

Taste: dry, harmonious and tangy.

Wine maker's opinion: ideal for appetizers and canapés.

It can be pleasantly combined with light starters, fish salads and fresh soft cheeses.

Serve at: 8-10 °C