

Rometta

Trebbiano IGT Rubicone 2024



TASTING NOTE

Charming expression of the Trebbiano grape, fragrant with white flowers, followed by a mouthful of juicy pear and white peach.

VITICULTURE

SURFACE Hills and plain
HEIGHT 0 -150 m
SOIL TYPE calcareous and clay
EXPOSURE South East
YIELD 4,500 plants/ha
VITICULTURAL TECHNIQUE Guyot, both double and single
YIELD 11,000 Kg/Ha
HARVEST PERIOD End of August, beginning of September
TYPE OF HARVEST By hand and mechanical
PRESSING Destemming and pressing

VINIFICATION

After destemming and pressing the juice goes into the 1000 hl tank where fermentation takes place at temperature controlled (at about 18° C). After 10 days of fermentation the wine is stored in Inox tank with no malolactic conversion nor skin contact.

SIZE	75cl
VINTAGE	2024
ABV	11%
GRAPE VARIETIES	Trebbiano (85%), Other (15%)
CLOSURE	Screw cap
SKU CODE	B5816124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.5
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	10g/l
SKU	B5816124