

#### DENOMINATION

Romagna DOC Trebbiano

#### VARIETAL

Trebbiano 85%,  
other white varieties 15%

#### ALCOHOL LEVEL

12%

#### AREA

Romagna

#### SURFACE

Hills

#### ALTITUDE

0 - 200 m s.l.m.

#### SOIL TYPE

Clay - Calcareous

#### PLANT DENSITY

4.500 vines per hectares

#### VITICULTURAL TECHNIQUE

Guyot, and double guyot

#### HARVEST PERIOD

End of August mid of September

#### TECHNICAL INFORMATION

Grapes were harvested at the end of August.

Vinification began with a soft pressing to separate the solid part from the must to avoid any maceration with the grape skins.

Fermentation took place at a controlled temperature of 12-15°C° to keep fresh and floral aromas with balanced acidity on the palate.

Vinification concluded at the end of March in thermos-conditioned steel tanks.

#### TASTING NOTES

A straw-yellow colour with light greenish hue, Romagna Trebbiano DOC has an intense flavour of tropical fruit and flowers with hints of green apple and light grassy notes; a full-bodied wine that is fresh, sapid and well balanced.

#### FOOD MATCHING

Romagna Trebbiano DOC matches perfectly with seafood, chicken salads and pasta dishes



# Romagna DOC Trebbiano

”Audacious”  
Like the wind in your hair.



Emilia-Romagna  
Italy

