

24 Calici white



WINE TYPE

Dry white wine

DENOMINATION

Trebiano Rubicone IGT
Organic

GRAPE

Trebiano

ALCOHOL

12% vol

BOTTLE CLOSURE

Bag-in-the-box

SIZE

3 litres



VINEYARD AREA

Bertinoro, Cesena,
Mercato Saraceno

ELEVATION

250 metres

SOIL TYPE

Clay, limestone, marl

VINEYARD CHARACTER

10-20-year-old vineyards
trained to the Guyot system

YIELD PER HECTARE

80 quintals

VINIFICATION METHOD

20-day fermentation at low
temperature of 15°C

AGEING

Maturation sur lie in traditional concrete
vats



EYE

Straw yellow

NOSE

Spring blossoms, apple and pear.

MOUTH

Firm structure supported by a
lovely, crisp acidity.

FOOD PAIRINGS

Fine as an aperitif wine or with any
meal: cold dishes, seafood salad,
vegetarian recipes

SERVING TEMPERATURE

8°C