

AMABELLI

TREBBIANO

RUBICONE

INDICAZIONE GEOGRAFICA PROTETTA

ORGANIC



GRAPES: 100% Trebbiano

VINEYARDS AREA:

The Trebbiano grapes are selected from vineyards in the province of Ravenna, in Emilia-Romagna. The vines are trained using the Guyot system. The plants are an average of 15 years old, with a yield of 3 kg per vine.

HARVEST:

The grapes are harvested by hand in the first half of September.

VINIFICATION:

The grapes are de-stemmed and softly pressed. The juice is then chilled to 12°C and left to rest for 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 18°C. The wine is left on its lees in stainless steel tanks for three months to maximise extraction of complex aromas.

ALCOHOL: 11%

WINEMAKER'S NOTES:

Amabelli Trebbiano has a straw yellow hue with golden reflections. On the nose perfumes of fresh lemon and fragrant pear. In the mouth, it is crisp with a balanced acidity and ripe fruity notes, leading to a zesty finish.

To be paired with grilled courgettes or aubergines, tortellini, tempura or roast chicken.