

Trebbiano Chardonnay, é Gòt Rubicone IGT Terre Cevico

TAN & NS

WINE IMPORTERS



Story of the wine:

"*é gòt*" is the typical glass of wine in local dialect. It contains the unit of measurement par excellence for the tasting of a good wine; generous to allow passage of the aromas, but not too spacious, leaving the laster with the desire to drink right down to the last sip. The grapes are obtained from grapes cultivated in the typical area of Rubicone, in the Romagna area. Wines like this fresh blended white are incredibly appreciated in the northern parts of Italy due to the weather, allowing an al fresco glass of wine to be had.

Varietals:

100% Trebbiano Chardonnay

Area:

Rubicone, Emilia Romagna, Italy

Av. age of the vines:

9-12 years old in the various fields

Ageing:

The grapes are destemmed before being transferred to the press. They undergo a soft pressing and are then drained into a tank for cold static settling. The clean juice is transferred to a temperature-controlled stainless steel fermentation tank, where fermentation occurs using a selected yeast culture at a controlled temperature of 15-17°C. The wine is aged in the stainless steel tank with battonage for 4 months.

Descriptions for Wine List:

Light yellow colour; fresh scent, pleasant and delicately fruity; fresh taste, harmonic, slips down easily.

