



Casa Vinicola
Rubatterno



Trebbiano
di Toscana
IGT

Wine made from Trebbiano grapes in purity, which expresses with all its simplicity the features of a unique terroir, tells the story of Tuscany that has been using this indigenous vine variety for centuries. A wine in which we certainly will not find a very numerous variety of aromas but which will know to accompany with a few simple and precise notes our Sunday lunches. From the colour of the grain and from delicately fruity aromas, stands out for its acidity which gives it freshness and harmony.

Blend of grapes: Trebbiano Toscano in purity

Denomination: I.G.T.

Year: 2015

Wine alcohol content: 12.5% by vol.

Organoleptic notes: of loaded straw yellow colour with bright reflections

it offers to the nose intense vegetable and citrus notes. A wine equipped with a good acidity and freshness.

Pairing: excellent with vegetables-based first-courses, it elegantly accompanies fish dishes with a delicate taste

WINEMAKING AND REFINING

Grape harvest: manually, between late September and early October

Yield/ha: 70 q/grapes

Annual Production: 2.500 bottles

Fermentation: 20 days in stainless steel tanks at a controlled temperature of 15° C

Malolactic fermentation: natural in the period from November to December

Ageing: 6 months in stainless steel tanks

Refining: in bottle

Available Sizes: for loose sale directly at our winery,

Bag-in-Box of 5 Lt., 10 Lt. and 20 Lt.,

Bottle of 750 ml