



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

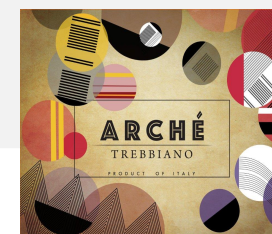
TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



VARIETAL COMPOSITION: 100% Trebbiano

APPELLATION: RUBICONE IGT

AREA OF PRODUCTION/ ORIGIN: EMILIA ROMAGNA

VINIFICATION: The must is left on the skins for 4-8 days. It is then placed in special tanks where fermentation is completed in 8-10 days at 25°-30° C.

TASTING NOTES:

It has a bright golden straw-yellow color with greenish reflections. Delicate bouquet with fragrant flavours, it is aromatic and very pleasant. On the palate the wine is crispy with notes of freshly sliced pear and ripe melon; it has an elegant finish with a fresh and harmonious taste.

FOOD PAIRING:

Ideal with seafood salads. Perfect with white meats, boiled or grilled fish and as an aperitif.

Imported by Bacchanal Wine Imports
www.bacchanalwines.com