

RIBEVI WHITE

Italian Wines



ABV%: 12%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked grapes

Blend: Trebbiano

Ageing: In stainless steel tanks

Wine Refining: In bottle

Winemaking: Grapes are hand-picked in the vineyard, then selected and pressed. The must goes into stainless steel tanks where it rests for one day. The process means to separate clear must from lees. After the first must is transferred, it is inoculated by selected yeast. Fermentation takes between 7 to 10 days, and it is followed by a last wine transfer and a smooth addition of sulphites.

Colour: Straw-yellow colour

Smell: Citrus tree hints, with a sparkle of squeazy lemon skin

Taste: Balanced and sapid. This wine has an equilibrated level of acidity, which releases open notes of freshness

Service temp.: 10° - 12° C

Bottle Formats: Bottle: 750 ml. Bag in box: 3 L; 5 L; 10 L; 20 L



Other Labels:



DREOLINO