

TREBBIANO

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Provinces of Ravenna, Forlì-Cesena, Rimini and partly the province of Bologna (Regione Emilia-Romagna).

WINEMAKING PROCESS: Gentle pressing and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in fragrance and flavor.

GRAPE VARIETES: Trebbiano

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

BOUQUET: Still fruity and delicate on the nose, with green-apple nuances.

TASTE: Fresh, savoury and well-balanced, with a slightly bitter finish.

FOOD PAIRING: A pleasant, easy-drinking wine, suited to the typical cuisine of this region: tortellini and tagliatelle with meat, fresh cheeses, fish and white meats.

SERVING TEMPERATURE: 8-10 °C



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|-------------------------|----------------------------|
| Bottle: | Bordolese Standard |
| Cork: | Natural Straight Cork |
| Inside case: | 6 bottles x 0.75 Lt |
| Bottles @ Pallet | 600 |
| Cases @ Pallet: | 100 - 4 layers of 25 cases |
| Dimension Pallet | 80x120x134 |
| Weight Bottle | Kg 742 |
| EAN Bottiglia: | 8001335030047 |
| EAN Cassa: | 48001335030045 |
| SKU: | VNXX33 |

