

Bianco Rubinia

OUR SUNSET

Bianco Rubinia is made of Chardonnay grapes from one of our best vineyards in terms of soil and size exposure. The rest of twelve months in the barrels gives this wine complex aromas and substances that will guarantee good aging. On the nose it is complex with clear citrus scents and tertiary notes given by the toasting of the wood. On the palate it denotes a marked acidity which goes well with its minerality. It is recommended in combination with marinated or smoked fish appetizers and cured ham.



VINEYARD

Elevation: 200 - 250 s.l.m.

Soil: recent morainial

Training system: guyot

Plant density: 5.500 plants/Ha

Yield per hectare: 100 q.li/Ha

HARVEST

The ripe grapes are harvested by hand and placed in boxes. Usually carried out from mid-September, with the selection of the grapes in the cellar.

VINIFICATION

The grapes are destemmed and after a short maceration on the skins pressed. Alcoholic fermentation takes place in stainless steel tanks with constant temperature control. Part of the wine obtained ages in barriques for approximately twelve months. Once bottled, the wine stays in the cellar for a 3-4 months before being placed on the market.

ANALYTICAL DATA

Alcool: 13%

SERVICE TEMPERATURE

10-12 degree

AVAILABLE IN SIZES

Classic 0,75L