

Sustainable WineSolutions



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused.

RANGE: NATURAL	REGION: Emilia Romagna, Italy	
APPELLATION: IGP Rubicone Bianco	VINTAGE: 2020	ALCOHOL: 14%
PRODUCER: Tre Monti	ATTRIBUTE: Organic Natural Vegan	
WINEMAKER: Vittorio Navacchia		

GRAPES:

100% Albana di Romagna

TERROIR:

Clay and sand soils

VINES:

25 year old vines, organic farming: no agrochemicals, natural fertilisers. Hand harvested.

VINIFICATION:

Skin contact in temperature controlled stainless steel tanks for 20 days. Natural stabilisation over winter months, vegan fining. No adjustments, very low sulphur (18mg/L free SO₂).

MATURATION:

Lees contact in stainless steel for 4 months

TASTING NOTES:

Bouquet: Elegant fragrances of melon and apricot, of honey and Wildflowers. **Palate:** Mouthfilling, conveying ripe peach and plum, pleasant bitter almond on the finish.

PAIRING SUGGESTION:

Best paired with fried seafood and fish soup, risottos, roast poultry and veal.

SERVING TEMP:

8-10°C

