

# TREBBÌ 2016

TREBBIANO

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<b>Grape variety</b> ·	White Trebbiano 100%
<b>Breeding</b> ·	Gobelet
<b>Fermentation</b> ·	In stainless steel tanks on their skins for 5 days
<b>Ageing</b> ·	Stainless steel tanks
<b>Total acidity</b> ·	5,6
<b>Alcohol</b> ·	13% · Ph 3,2
<b>Residual sugar</b> ·	1,8 g/l
<b>Total sulphites</b> ·	20 mg/l

White Trebbiano grown as alberello, the vines of 45 years grow in a small particle of sandy soil at the entry of the company exposed to the east.

