



#### TASTING NOTES

Vibrant straw-yellow color with a greenish hue. Scents of crunchy white fruit, like apple and pear, with a floral aroma. Soft and present with fresh minerality.

## Vigneti Romio Pinot Grigio Rubicone

#### COUNTRY

Italy

#### ABV

12%

#### REGION

Emilia Romagna

#### VARIETALS

Pinot Grigio 100%

#### APPELLATION

Rubicone IGT

Pinot Grigio

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#### WINERY

For the Vigneti Romio line, Caviro has meticulously selected highly-regarded vine growers from Romagna and the finest grape varieties of the region, trusting in the winemakers that combine the most modern production processes and equipment with the experience gained over many generations. Every bottle conveys the history of Romagna, just like the wine it contains. The nature of this humble region, dotting mother to all the varietals in this collection, is expressed through the archetypes of local culture depicted on the labels, each paired with the wine that best represents it.

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#### CULTIVATION

Grapes are harvested at the end of August.

#### VINIFICATION

Vinification begins with a gentle pressing followed by a short maceration on the skins. Fermentation takes place at a controlled temperature between 16-19 degrees C. The wine is clarified in thermos-conditioned steel tanks for 2-6 months before bottling.