



#### TASTING NOTES

Straw-yellow color with light greenish hues, it has an intense flavor of tropical fruit and flowers, along with hints of green apple and light grassy notes. Full-bodied and fresh.

## Vigneti Romio Romagna Trebbiano

<b>COUNTRY</b>	<b>ABV</b>
Italy	12%
<b>REGION</b>	<b>VARIETALS</b>
Emilia Romagna	Trebbiano 85%
<b>APPELLATION</b>	Other white 15%
Romagna	
Trebbiano DOC	

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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 to the middle of September.

#### VINIFICATION

Vinification begins with soft pressing to separate the solid part from the must to avoid any maceration with the grape skins. Fermentation takes place at controlled temperatures between 12-15 degrees C to keep the fresh and floral aromas with balanced acidity on the palate. Vinification finishes in the end of March in thermos-conditioned steel tanks.