

Vigneti Romio

COUNTRY

Italy

REGION

Romagna

APPELLATION

Romagna DOC



Trebbiano

VARIETALS

Trebbiano

VINEYARD PHILOSOPHY

Traditional

EXPOSURE	ALTITUDE	TERRAIN	SOIL TYPE
North-East, South-East	0-450m	Plain and Hills	Calcareous and clay

YIELD	DENSITY	CULTIVATION
10,000 Kg/ha	4,500 plants/ha	Guyot, both double and single

CLIMATE

In Emilia Romagna, along the Adriatic coast, the sea moderates the climate: winters are milder, summers are slightly less hot, and temperature fluctuations are smaller. In the Apennines, the climate is cooler and wetter: temperate-humid at mid-altitudes, and cold in the higher mountains.

HARVEST PERIOD

End of August, beginning of September.

VINIFICATION

Fermentation takes place in 1000 hl tanks at 16-18°C for 12 days. Wine is then stored in stainless steel tanks.

AGING

Aging period 0 - 6 months in stainless steel tanks.

ANALYTICAL DATA

ABV	TOTAL ACIDITY
12% Alc./Vol.	4.6-6.5 - ph 3.1-3.6
NET DRY EXTRACT	RESIDUAL SUGAR
about 22 g/l	4 - 8

TASTING & PAIRINGS

Appearance: Straw-yellow with a light greenish hue.

Nose: Intense, with aromas of tropical fruit and wild flowers.

Palate: Structured and full bodied, smooth and well balanced.

Persistent finish.

Pairing: Enjoy with soft cheeses and olive oil focaccia or with seafood dishes.

Serving Temperature: 53-57°F



AVAILABLE FORMATS

750 ml



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