

## BRAND



## WINE

Trebbiano Marche

## APPELLATION

I.G.T.  
Indicazione Geografica Tipica

## REGION

Marche



## GRAPES

Trebbiano

## COLOR



Straw yellow

## TASTE

Still

Dry

ALCOHOL  
CONTENT

11%

SUGAR  
CONTENT

3 - 4 g/l

## CONT. NET.

0,75 l

## BOUQUET

Fresh, fruity and floral

## FLAVOUR

Fresh, dry and savory, persistent

## FOOD PAIRINGS

Serve chill, ideal with shellfish starters, pasta with fish sauce and with fresh cheeses

SERVING  
TEMPERATURE

10 - 12 °C

## CURIOSITY

According to some, Trebbiano seems to derive from the ancient *Vinum Tribulanum*, produced in the *agro tribulanis*, that is, the farms of the time. According to others, the name comes from Trebbia, one of the rivers flowing in Emilia Romagna.

Although the origin of its name is uncertain, it is certain that Trebbiano is the most cultivated white grape variety in Italy. It is also cultivated in France where it is known as *Ugni Blanc* and is used as a base for Cognac and Armagnac, and in Spain, where it is used for the production of Brandy.



PACKING DETAILS	
BOTT/CASSA	6
PESO LORDO CASSA	7,4 KG
TIPO PALLET	EUR-EPAL 80x120
CASSE/PALLET	125
BOTT/PALLET	750
PESO LORDO PALLET	946 KG