

c'è terra e c'è vino.



Produced and bottled exclusively by: La Cantina dei Colli Ripani Soc. Coop. Ripatransone, (AP) Italia - Product of Italy - info@colliripani.com #cantinadeicolliripani - colliripani.com

Chapter n.5

Marche IGT Trebbiano

Production area

Wine varieties

Picking method

By hand.

Trebbiano toscano bianco.

Ripatransone and surrounding areas.

Cryomaceration of grapes, soft pressing with must debourbage and temperaturecontrolled fermentation. Maturation 'sur lie' for at least

tra i regali più belli che una collina p

Vinification

three months.

Organoleptic characteristics

Pale yellow colour. An intense fruity floral aroma with notes of white flowers and yellowfleshed fruit. Flavourful and easy to drink.

Average yield per hectare

11/12 tons of grapes.

Serving suggestions

Appetisers and seafood dishes.



Serving temperature

We recommend serving at 10/12°C.