















BACAIÀ/SCABI REBOLA





RIMINI D.O.C. REBOLA

-  WINE: Steel white wine

-  GRAPE VARIETY: Grechetto Gentile
-  PRODUCTION AREA: Covignano Hills, Rimini, Italy
-  ALTITUDE: 150 m asl
-  EXPOSITION: South - South/Est

-  SOIL COMPOSITION: Calcareous and clay
-  TRAINING METHOD: VSP trellis, guyot
-  PLANTING DENSITY: 5.500/ha

-  PRUNING - TYING - DEFOLIATION: By hand
-  VINE THINNING - HARVEST: By hand
-  WINEYARD AVERAGE AGE: 10 years
-  YELD PER VINESTOCK: 4,4 lb

-  VINIFICATION: Alcoholic fermentation with selected yeast in stain steel.
-  AGING: in steel on the fine lees for 6/8 months with periodical batonage
-  ALCOHOL LEVEL: 14%
-  PRODUCTION IN BOTTLES: 30.000

