



# BACAIÀ REBOLA

RIMINI D.O.C. REBOLA

- 🍷 WINE: White
- 🍷 GRAPE VARIETY: Grechetto Gentile
- 🍷 PRODUCTION AREA: Covignano Hills, Rimini, Italy
- 🍷 ALTITUDE: 150 m asl
- 🍷 EXPOSITION: South - South/Est
- 🍷 SOIL COMPOSITION: Calcareous and clay
- 🍷 NURSING SYSTEM: Espalier, guyot pruning
- 🍷 PLANTING DENSITY: 5.500/ha
- 🍷 PRUNING - BINDING - DEFOLIATION: By hand
- 🍷 SPREADING - HARVEST: By hand
- 🍷 WINEYARD AVERAGE AGE: 10 years
- 🍷 YELD PER VINESTOCK: 4,4 lb
- 🍷 VINIFICATION: Natural fermentation in steel
- 🍷 AGING: in steel on the fine lees for 6/8 months with periodical batonage
- 🍷 ALCOHOL LEVEL: 14,5%
- 🍷 PRODUCTION IN BOTTLES: 30.000

