

SCABI REBOLA

RIMINI D.O.C. REBOLA
2023

🍷 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: 13,5%

🍷 PRODUCTION IN BOTTLES: 30.000

