



Organoleptic analysis

SCABI REBOLA – Rimini DOC (Still White Wine)

Description:

Made from the indigenous Rebola grape, this wine represents the coastal Rimini terroir. It has a deep straw-yellow color and aromas of pear, yellow apple, peach, and white flowers. Its crisp acidity and savory character come together in a full-bodied wine with aging potential.

Pairings:

- Fresh fish and seafood dishes: The wine's acidity and savoriness make it perfect for light fish and seafood dishes.
- Spaghetti with clams: Its freshness complements the delicate flavors of shellfish, enhancing the taste of the pasta.
- Light white meats and fresh cheeses: Its soft body pairs well with lighter meats such as chicken or turkey, as well as fresh and creamy cheeses.

