

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

