



HERMES

Romagna Trebbiano DOC

GRAPE VARIETY:

100% Vine Trebbiano di Romagna

METHOD OF PRODUCTION:

Manual harvesting of the grapes in mid-November, fermentation in barrique and steel, aging in steel on fine lees (8 months) and bottle (6 months)

SENSORY CHARACTERISTICS:

Intense yellow color with golden reflections, hints of ripe yellow fruit, honey and botrytis. Dry palate, structured, with good acidity

SERVICE AND MATCHING:

Service temperature: 14-16° C. Matches: cappelletti in brodo, passatelli in brodo, white meat

ALCOHOL CONTENT:

14° C.

CLOSURE:

Nomacorc Select Green

LOCATION::

Location: Russi (RA), altitude 15 m above sea level, south/east exposure, medium soil dough

