

REBIS

HILLS OF MACERATA RIBONA D.O.C.



Sensory profile

white wine straw-coloured to yellow,
white and yellow-flower bouquet, scented to the palate



Grape varieties

Ribona (alias Maceratino) single varietal wine



Plot

argillaceous



Cultivation

Guyot



Vinification

for white wine, temperature controlled at 18°C



Maturation

in stainless steel for at least 7 months



Fining

for at least 3 months in bottles



Best served

at 10° - 12° C



Goes with

appetiser, pasta dishes with white sauces and fish dishes

