



DECORDI

BRAND

WINE

Trebbianò

APPELLATION

I.G.T.
Indicazione Geografica Tipica

Marche

REGION



GRAPES

Trebbianò

COLOR



Straw yellow

TASTE

Still

Dry

ALCOHOL
CONTENT

11%

SUGAR
CONTENT

3 - 4 g/l

CONT. NET.

0,75 l

BOUQUET

Fresh and fruity with floral notes

FLAVOUR

Intense, persistent, fresh and round

FOOD PAIRINGS

Serve chill, ideal with shellfish starters, pasta with fish sauce and with fresh cheeses

SERVING
TEMPERATURE

10 - 12 °C

CURIOSITY

According to some, Trebbiano seems to derive from the ancient *Vinum Tribulanum*, produced in the *agro tribulanis*, that is, the farms of the time. According to others, the name comes from Trebbia, one of the rivers flowing in Emilia Romagna.

Although the origin of its name is uncertain, it is certain that Trebbiano is the most cultivated white grape variety in Italy. It is also cultivated in France where it is known as *Ugni Blanc* and is used as a base for Cognac and Armagnac, and in Spain, where it is used for the production of Brandy.



PACKING DETAILS	
BOTT/CASE	6
CASE GROSS WEIGHT	7,4 KG
PALLET TYPE	EUR-EPAL 80x120
CASES/PALLET	125
BOTT/PALLET	750
PALLET GROSS WEIGHT	946 KG