

## DUOMO DI FAENZA

### TREBBIANO ROMAGNA



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

#### TASTING NOTES



Bright straw yellow



Intense and direct, dominated by yellow peach, broom flowers and freshly cut grass



Flavorful on the palate with a good balance of body and acidity. Present and enveloping, with an innate and pleasant freshness that gives great drinkability



Grilled sardines, rocket and *squacquerone* cheese with Romagna DOP piadina flatbread



10°C

#### TECHNICAL INFORMATION

**APPELLATION**  
Romagna Doc

**PRODUCTION AREA**  
Beginning of the forlivese hills



100% TREBBIANO

#### VINIFICATION

Cold fermentation in stainless steel at a maximum of 13°C with selected yeasts

#### AGING

*Batonnage* for 2 months on the fine lees

#### HARVEST PERIOD

Beginning of September

#### AVERAGE ALTITUDE OF VINEYARDS

0-100 m asl

#### EXPOSURE

South-East

#### SOIL TYPOLOGY

Rich clay-silty soils with medium texture

#### VINE TRAINING

*Guyot* and spurred cordon