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Trebbiano Fermo DOC BIO

Romagna DOC Trebbiano



Format
75cl bottle



Type of Wine
Romagna DOC Trebbiano



Zone
Imola (BO)



Grape varieties
100% Trebbiano



To the eye
Straw yellow color with white reflections.



On the nose
Savoury and mineral



On the palate
Strong mineral notes

Full Name:	Trebbiano Fermo DOC BIO
Designation:	Romagna DOC Trebbiano
Grape variety:	100% Trebbiano
Training System:	Spur-pruned cordon
Planting density:	3000 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	12% ABV” (Alcohol by Volume)
Serving Temperature:	Optimal at 12 °C

*Contains Sulfites



Description

The Trebbiano Fermo DOC BIO from Tenuta Franzona stands out with its straw yellow color and clear reflections. On the nose, it reveals a savory and mineral profile, while on the palate, there's a pronounced minerality, reflecting the richness of the hilly terrain of Imola. Produced from organically grown grapes harvested by hand, it perfectly embodies the essence of the hills of Bologna.



Soil and Vineyard Characteristics

The vineyard of Trebbiano Fermo DOC BIO at Tenuta Franzona extends over the hills of Imola, in the area of the Tre Monti, at an altitude of 125 meters above sea level. The mineral-rich soil enhances the wine's minerality. The westward orientation improves sun exposure, while the microclimate characterized by nocturnal temperature fluctuations promotes balanced ripening of the grapes. These optimal conditions give the Trebbiano freshness and a distinctive character, reflecting the territory of Imola.



Winemaking Method

The Trebbiano Fermo DOC BIO from Tenuta Franzona is made from carefully selected grapes from vines planted as far back as 1975. Harvesting is done manually in September to ensure low yields and enhance the mineral and limestone characteristics of the Trebbiano. After harvesting, the grapes are crushed and fermented in stainless steel tanks. The wine is bottled as still, preserving its structure and distinctive mineral notes, without adding bubbles.



Food Pairings

It's perfect as an aperitif and pairs beautifully with white meat and fresh cheeses, adding structure and freshness to meals.