



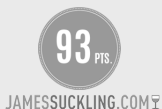
ENIO OTTAVIANI
VINI E VIGNETTI

WHITE

CLEMENTE PRIMO

BIANCO RUBICONE I.G.P.

AWARDS



GRAPE VARIETY

Pagadebit, Sauvignon, Riesling



BOUQUET

fine, elegant and broad with notes of flowers



COLOR

intense golden yellow



TASTE

Soft, graceful and very enjoyable, with appropriate body



ALCOHOL CONTENT

vol. 12,50%



PAIRING FOOD

Crustaceans, stewed fish



SERVING TEMPERATURE

10/12° C



FERMENTATION VATS

concrete



AGING

concrete



EXPOSURE

South, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

40-60m. above the sea level



CLOSURE

Stelvin



HARVESTING

manual



6 bottles of 0,75lt.
6 bottles of 1,5lt.
12 bottles of 0,375lt.

www.enioottaviani.it