

## ZINGARINA

**DENOMINATION:** Colli di Rimini  
Doc Rebola

**ZONE OF PRODUCTION:** “La Zingarina” vineyard, S. Aquilina di Rimini (RN), Italy

**GRAPE:** 100% Rebola

**METHOD:** Organic

**VINEYARD LOCATION:** 50 m.  
a.s.l.

**EXPOSURE:** south east

**PLANTING YEAR:** 1998

**GROWTH FORM:** Guyot

**SOIL TYPE:** yellow clays, limestone

**HARVEST:** harvested by hand in small crates - early September

**VINIFICATION:** soft pressing of the whole bunch, cold static decantation of the must, fermentation spontaneous, with indigenous yeasts, at controlled temperature in steel

### ORGANOLEPTIC

**CHARACTERISTICS:** straw yellow with golden reflections. Nose with hints of broom, wisteria, herbs, citrus and mineral notes. Palate net pleasant and very fresh with long savory finish

**PAIRINGS:** excellent as an aperitif; goes well with cold appetizers, stuffed vegetables, chicken or rice salads, soups in meat or fish broth, fish dishes, white meats. it is also appreciated as a meditation wine

