



TREBUS

Vino spumante di qualità brut charmat method

This project of an intense study and experimentation of our company in enhancing the potential of its territory.

Trebus matured on its lees in autoclave for at least 120 days.

It has a straw yellow color, characterized by a deep minerality with a bouquet of toasted scents, velvety and persistent.

COMPOSITION

Falanghina 33,33% Fiano 33,33% Greco 33,33%

HARVEST

Manual, in 15 kg crates

