

UC
UMBERTO CESARI

MOMA WHITE

TREBBIANO CHARDONNAY RUBICONE IGT

GRAPES

Trebbiano, Chardonnay, Sauvignon.

SOIL TYPE

Clayey and stony.

AVERAGE AGE OF THE VINES

10 years

YELD PER HECTARE

10 tons

VINIFICATION

Soft pressing and fermentation at controlled temperature of 15/16 °C.

AGEING

3 months in steel tanks.

ALCOHOL CONTENT

13% vol.

AGEING POTENTIAL

Wine of great longevity.



AVAILABLE SIZE

0,750 l

SERVING TEMPERATURE

8-10 °C

COLOUR

Subtle straw yellow.

NOSE

Ephatic and lingering with fragrant pear and apple, concluding with subtle banana.

TASTE

Full-bodied, elegant, and balanced, with just the right degree of crisp fruitiness.

MATCHING TO

Perfect for fish starters and first courses, for grilled fish and creamy cheeses.