

**White Wines**

**TENUTA NERI**

**CHIARA**  
Bianco Rubicone IGP



# Specifications

**NAME:** Chiara

**DENOMINATION:** Bianco Rubicone IGP

**YEAR:** 2018

**ALC. VOL.:** 12,5 %

**GRAPE VARIETY:** Bombino Bianco 90%, Albana 10%

**PRODUCTION AREA:** Carpineta di Cesena (m.240 slm)

**SOIL:** 34% sand 22%, silt 44%, clay 34%

**GRAPE YELD:** Max 80 %

**CULTIVATION SYSTEM:** Spurred cordon

**RIPENING:** Vitrified cement vats

## ORGANOLEPTICAL CHARACTERISTICS

**Color:** straw yellow.

**Bouquet&Aromas:** the nose is aromas of white flowers and nectarine. The palate is fresh and fruity, with vegetal hints.

**PAIRING:** Suggested food matching: fresh cheeses like squacquerone di Romagna or Ravviggiolo and shellfish.

**SERVING TEMPERATURE:** 12° C

**NOTES:** “We have chosen this name thinking nicely to our niece, which represents the beginning of the fourth generation of our family.”, Giovanni & Valeria Neri  
The denomination ‘Rubicon’ is derived from the renowned river that flows in our area: in the late Republican period (59 BC – 42 BC) marked the border between Italy, an integral part of the territory of Rome, and the province of Cisalpine Gaul. In 49 BC, during the conflict with Pompey, Julius Caesar defied the ban of the Senate to break armed into the territory of Rome and thus manifested his rebellion to the Roman state crossing the Rubicon and pronouncing the famous phrase “Alea iacta est (the die has been cast)”.  
He will occupy quickly the entire Italian peninsula and Rome itself.

Residuo zero®: zero residual (i.e. free of residual products due to chemical pesticide treatments).