



JACOBINI IGP Lazio Organic White Wine

GRAPE VARIETY
Trebbiano Toscano

VINTAGE
2021

HARVESTING
Manual harvesting of grapes

FERMENTATION
In stainless steel tanks at a controlled temperature

ALCOHOL CONTENT
12.5 % Vol

AREA OF PRODUCTION
Ariccia (RM), Lazio

ALTITUDE
200 metres above sea level

SOIL PROFILE
Of volcanic origin, rich in potassium and phosphorus,
low in nitrogen and calcium

GRAPE YIELD
10 tons/hectare

PLANT DENSITY
1100 vines/ha

COLOR
A brilliant straw yellow color

AROMA
Fruity with notes of tropical fruits, pineapple and
citrus, with hints of slate

TASTE
Fresh, crisp and balanced, with a pronounced
minerality and salinity on the palate

SERVING TEMPERATURE
50° F / 10 °C

FOOD PAIRING
An extremely food friendly wine, pairs with
appetizers, pasta and rice dishes, fish and white
meat

BOTTLING PERIOD
January 2022

BOTTLES PRODUCED
n° 3.330 (555 six packs)



JACOBINI® VITICOLTORI DAL 1680
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