



PODERE LA BERTA

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REGIONE / REGION

Emilia-Romagna
ITALIA

NOME DEL VINO / NAME OF THE WINE

FLORESCO

VITIGNO / GRAPE VARIETY

TREBBIANO

DENOMINAZIONE / APPELLATION

ROMAGNA DOC
TREBBIANO

DEGUSTAZIONE / TASTING NOTES

FIORI E FRUTTA
A POLPA BIANCA /
WILD FLOWERS APPLE AND PEAR

VIVACE / CRISP AND VIBRANT

MORBIDO E AVVOLGENTE /
SMOOTH AND FULL





FLORESCO

100% Trebbiano, from a south-facing vineyard at elevations between 180-200 metres.

Sorb apple

The sorb apple or serviceberry is a very hardy, long-lived tree, surviving as long as 400 years, and it requires generous sunlight.

The trebbiano grape was the first grape to be planted on our estate, and we thus wanted to celebrate it with a tree that can be the custodian of a long history.

Vinification

Fermentation and 5-6 month maturation in steel, followed by at least one month of bottle-ageing.

Sensory profile

Appearance: fairly pronounced straw yellow with greenish reflections

Bouquet: it immediately releases intense, multi-layered notes of wild flowers, and crisp apple and pear.

Palate: crisp, tangy, and vibrant in the mouth, with a superb acidity and minerality. Enfolding, full-volumed mouthfeel, concluding with a smooth finish with a touch of almond, classic to this grape variety.

