



ROSSINO



**CHARDONNAY**  
**TREBBIANO RUBICONE IGT**  
REGGIO EMILIA, ITALY

Fresh on the palate.  
Tropical and balanced  
flavor. Aromas of stone  
fruit, fruit and nectarine  
with a citrus backbone.  
Well-balanced acidity.  
Pairs well with seafood,  
white meat, and light  
dishes. Serve fresh at  
52°F.



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