



ROMANDIOLA
ANTICHE TERRE



BOSCO ELICEO

DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO FRIZZANTE



Hand picked grapes. Destemming grapes and crushing. Soft pressing to separate juice from skins. First alcoholic fermentation. Second fermentation in autoclave. Isobaric filtration and centrifugation. Autoclave refrigeration. Isobaric filtration and centrifugation. Isobaric bottling under equalized pressure. Corking and labelling.

GRAPES: Trebbiano Romagnolo and others vineyards of the area

PRODUCTION ZONE: From the sandy soils of the D.O.C. area between the provinces of Ferrara and Ravenna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: The colour is a light yellow. Delicate bouquet, pleasant, with slight floral hints. Fresh taste, harmonic and fruity.

SERVING SUGGESTIONS: Excellent as an aperitif, a great match with starters, fish courses and light first dishes, ideal also with fresh cheeses and salami.

SERVING TEMPERATURE: 10-12°C