

SETTE ROCCHE

BIANCO RUBICONE INDICAZIONE GEOGRAFICA TIPICA VINO FRIZZANTE DOLCE



SETTE
ROCCHE

Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. The wine is then filtered and then isobaric bottled.

APPELLATION: Setterocche White Rubicone IGT Sparkling Sweet.

GRAPE VARIETY: The best Italian white grape variety.

PRODUCTION AREA: Obtained from grapes cultivated in the typical area of Rubicone, in the romagna area.

CAPACITY: 0,750 lt.

VOLUME: 7,50% vol.

RESIDUAL SUGAR: 50 gr/lt.

TASTING NOTE: Delicately fruity with aromatic notes, with a fresh taste, light with persistent perlage.

SERVING SUGGESTION: Good as an aperitif, goes well with light first dishes, white meats and fish dishes.

SERVING TEMPERATURE: 8-10°C.