



TERRE CEVICO

VITICOLTORI DAL 1963

spumantebrut

da uve di Sangiovese

millesimato

M E T O D O C L A S S I C O



APPELLATION: Vino Spumante Brut Metodo Classico
Uve Sangiovese IGT Rubicone Millesimato '15 .

GRAPE VARIETY: Sangiovese .

PRODUCTION AREA: Romagna Hillside.

CAPACITY: 0,750 lt.

VOLUME: 12,5%.

WINEMAKING PROCESS: Sangiovese grapes are hand harvested and pressed entire with pneumatic press to extract only the best juice. Fermentation in stainless steel tank for 10 days at 16°C. , second fermentation in bottle and lees ageing for 14 months prior disgorging.

TASTING NOTE: The rich mousse lifts the profile of pear, orange blossom and bread crust.

SERVING TEMPERATURE: 8-10°C.

Terre Cevico Soc. Coop Agricola -
Via Fiumazzo, 72 - 48022 - Lugo di Romagna - Italy

www.terrecevico.com