



## spumantebrut

da uve di Trebbiano

*millesimato*

METODO CLASSICO



**APPELLATION:** Vino Spumante Brut Metodo Classico

Uve Trebbiano IGT Rubicone Millesimato '15.

**GRAPE VARIETY:** Trebbiano.

**PRODUCTION AREA:** Romagna Hillside.

**CAPACITY:** 0,750 lt.

**VOLUME:** 12,0%.

**WINEMAKING PROCESS:** Trebbiano 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 fine mousse lifts the fragrance of white flowers and citrus fruits.

**SERVING TEMPERATURE:** 8-10°C.

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