

VOLLÌ

Bollicine Romagnole



RUBICONE IGT
VINO SPUMANTE ROSÉ EXTRA DRY
SPARKLING ROSÉ WINE EXTRA DRY



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.

GRAPES: 50% Fortana, 50% Uva Longanesi

PRODUCTION ZONE: Romagna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol.

RESIDUAL SUGAR: 16 gr/lt

CHARACTERISTICS: From the precious grapes of red berry vines, sparkling wine with a fine and persistent perlage, intense bouquet, notes of soft fruit and marasca cherry, the taste is full, sapid and rounded.

SERVING TEMPERATURE: 6-8°C