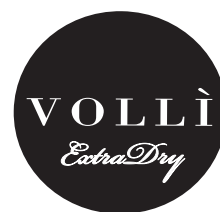


VOLLÌ

Bollicine Romagnole



RUBICONE IGT
VINO SPUMANTE BIANCO EXTRA DRY
SPARKLING WHITE 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: Trebbiano

PRODUCTION ZONE: Romagna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,00% Vol.

RESIDUAL SUGAR: 13 g/l

CHARACTERISTICS: From the precious grapes of white berry vines excellent for the production of sparkling wines. Fine and persistent perlage, intense bouquet with fruity notes. Pleasant and harmonic taste, delicately fruity.

SERVING TEMPERATURE: 6-8°C