

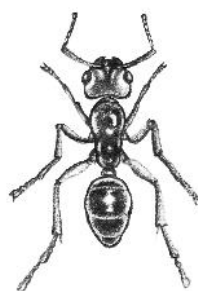
b.io

bpuntoio

ORGANIC WINE



ROMAGNA D.O.C. TREBBIANO VINO SPUMANTE BRUT



Trebbiano grapes are delicately pressed to extract only the best part of the must. The must ferments in stainless steel tanks at 16°C. The wine is then transferred to an autoclave for the second fermentation and refinement on the dregs, for about two months. This gives complexity and body to the wine.

GRAPES: Trebbiano.

PRODUCTION ZONE: Vineyards in the plains and hilly zones of inland Romagna.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12.00% Vol.

CHARACTERISTICS: Fine perlage, fragrant nose of white flowers. Fresh, sapid flavor. Good structure.

SERVING SUGGESTIONS: Fresh cheese, shellfish and oysters. Ideal as a cocktail.

SERVING TEMPERATURE: 6-8°C