



**ROMANDIOLA**  
ANTICHE TERRE



# Novaluna

ROMAGNA ALBANA  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**SECCO**



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15°C. Ageing in stainless steel tank with battonage for 4 months.

**GRAPES:** Albana

**PRODUCTION ZONE:** Hill area of Romagna

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12,50%Vol.

**RESIDUAL SUGAR:** 2 g/l

**CHARACTERISTICS:** Reveals a strong yellow color. Delicate and fragrant bouquet, with typical notes of fresh fruit. Deep taste, enveloping, soft and pleasantly fruity.

**SERVING SUGGESTIONS:** Goes well with light first dishes, fish, vegetables and delicate cheeses.

**SERVING TEMPERATURE:** 10-12°C