

VOLLÌ

Bollicine Romagnole



RUBICONE IGT
VINO SPUMANTE BIANCO BRUT
SPARKLING WHITE WINE BRUT



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: 12,00% Vol.

RESIDUAL SUGAR: 8 g/l

CHARACTERISTICS: From the precious grapes of white berry vines suitable for the production of excellent sparkling wines. Fine and persistent perlage, gentle scent, slightly fruity. Full taste, dry and harmonic.

SERVING TEMPERATURE: 6-8°C