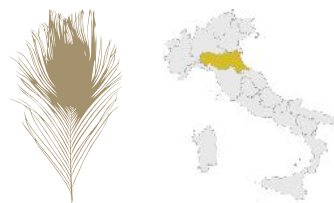


VOLLÌ

Bollicine Romagnole



RUBICONE
Indicazione Geografica Tipica
MOSCATO
VINO SPUMANTE BIANCO DOLCE
SPARKLING WHITE WINE SWEET



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: Moscato

PRODUCTION ZONE: Rubicone area

CONTENTS: 0.750 lt.

RESIDUAL SUGAR: 80 gr/lt

ALCOHOL CONTENT: 10,00% Vol.

CHARACTERISTICS: Fine and persistent perlage, notes of ripe pear and citrus fruit delicately sweet with a fruity aftertaste

SERVING SUGGESTIONS: Excellent with desserts, petit fours and baked cakes

SERVING TEMPERATURE: 12-14 °C