

ROMAGNA denominazione di origine controllata SPUMANTE BRUT NOVEROLLE





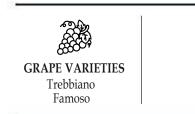
PRODUCTION AREA: Emilia Romagna region; hilly areas

CAPACITY: 0,750 lt.

WINEMAKING PROCESS: Fermentation in steel tank at controlled temperature and secondary fermentation for 60 days with sur lie ageing, then bottled at 5 bars pressure and 8 gr/lt sugar residual

TASTING NOTE: Brilliant straw yellow with green reflections. Fine and persistent perlage. Fragrant and floral nose of hawthorn, green apple, citrus and menthol. The sip is juicy and harmonious, supported by a lively effervescence and acidity

SERVING SUGGESTIONS: Perfetct with appetizers, white meat, elaborated fish dishes, semi-mature cheeses



ALCOHOL 12,00



