



ROMANDIOLA
ANTICHE TERRE

BOSCO ELICEO

DENOMINAZIONE DI ORIGINE CONTROLLATA

FORTANA FRIZZANTE



Hand picked grapes. Destemming grapes and crushing, few hours of skin contact in press. Soft pressing to separate juice from skins. First alcoholic fermentation. Second fermentation in autoclave. Isobaric filtration and centrifugation. Autoclave refrigeration. Isobaric filtration and centrifugation. Isobaric bottling under equalized pressure. Corking and labelling.

GRAPES: Fortana

PRODUCTION ZONE: From the sandy soils of the D.O.C. area between the provinces of Ferrara and Ravenna

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 11,50% Vol.

CHARACTERISTICS: Red colour, not too intense. Vinous and pleasant bouquet, fragrant, slightly fruity. Dry and fresh taste, slightly tannic.

SERVING SUGGESTIONS: Goes well with starters and fish dishes, eel in particular, renowned specialty of "Valli di Comacchio", other great matches are with salami and "salama da sugo" from Ferrara.

SERVING TEMPERATURE: 12-14°C