



## Novebolle Spumante Brut Rosè



**Appellation:** Novebolle Spumante brut rosè

**Food Pairing:** Excellent as an aperitif paired with fish dishes.

**Tasting notes:** Sparkling wine with a delicate pink color, fruity bouquet with hints of rose. Soft and balanced with a fine and persistent perlage.

**Winemaking process:** The process begins with the gentle pressing of the grapes, followed by a short period of maceration to extract flavors and aromas. Primary fermentation then takes place using carefully chosen yeasts to initiate the conversion of sugars into alcohol. After fermentation, the wine is raked to separate it from any sediment. The next step involves refermentation in an autoclave using the Charmat method, where the wine undergoes a secondary fermentation with selected yeasts at a controlled temperature of 16°C for 30 days, contributing to its effervescence. Finally, the wine is filtered to ensure clarity and stability before being bottled, ready to be enjoyed by enthusiasts of sparkling wines.



Serving temperature

10°C



Alcohol

12,0%



Grape variety

Sangiovese



Residual sugars

6 g/l

TERRE CEVICO SOC. COOP AGRICOLA  
C.F. e P.IVA IT00072240393  
Via Fiumazzo 72, 48022 Lugo (RA), Italy  
tel +39 0545 284711 fax +39 0545 284931  
e-mail: [cevico@cevico.com](mailto:cevico@cevico.com)

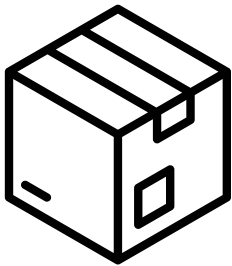
---



### **BOTTLE**

BOTTLE: SPM AUSTO  
DIAMETER: 90 mm  
HEIGHT: 282 mm  
GROSS WEIGHT: 1,69 kg  
CAPACITY: 750 ML

---



### **CASE**

CASE DIMENSION (LxWxH): 31cm x 21cm x 32cm  
CASE GROSS WEIGHT: 10,15 kg  
BOTTLE X CASE: x6

---



### **PALLET**

PALLET CM (LxW): PALLET EPAL FUMIGATED 80X120  
PALLET HEIGHT: 144 cm  
CASES X LAYER: 14  
LAYER X PALLET: 4  
CASES X PALLET: 56  
BOTTLES PER PALLET: 336  
PALLET GROSS WEIGHT KG: 591kg

---