

DENOMINATION

Romagna Doc
Spumante Bianco Extra Dry

VARIETAL

Trebbiano 75%, Chardonnay 20%,
Famoso 5%

ALCOHOL LEVEL

11.5%

AREA

Romagna

SURFACE

Hills

ALTITUDE

80 - 140 m s.l.m.

SOIL TYPE

Clay - Calcareous

PLANT DENSITY

3.000 - 3.500 vines per hectares

VITICULTURAL TECHNIQUE

Guyot, Spurred coron

HARVEST PERIOD

Middle - end of August

TECHNICAL INFORMATION

Grapes were harvested in the second half of August.
Vinification began with a gentle pressing followed
by a short maceration on the skins.

Fermentation took place at a controlled
temperature of 15-18C °.

This process allowed for the development of fruity
and floral aromas in the final wine.

The second fermentation took place in
a stainless-steel tank at a controlled temperature
and pressure for thirty days which has resulted
in a classic spumante perlage.

TASTING NOTES

A bright straw yellow colour, this wine has a
delicate nose with hints of exotic fruits and floral
aromas. On the palate it's clean and elegant, fresh
and tasty while the perlage is fine and persistent.

FOOD MATCHINGS

An ideal wine to be enjoyed with
light fish dishes or as an aperitif.



Novebolle Romagna DOC Spumante Bianco Extra Dry

”Dreamer”
Like a new love.



Emilia-Romagna
Italy

