

DENOMINATION

Romagna Doc
Spumante Rosato Extra Dry

VARIETAL

Sangiovese 75% , Merlot 25%

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

End of August and beginning of September

TECHNICAL INFORMATION

Harvest began at the end of August and continued through to the beginning of September. Vinification began with a gentle pressing followed by a short maceration on the skins. Fermentation took place at a controlled temperature of 16-19C °.

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

Soft rosé with bright and brilliant reflections. On the nose, dominant notes of red fruits and hints of peach result in a delightfully fresh and aromatic bouquet. On the palate it is fresh, tasty and crunchy, the perlage is fine and pleasant.

FOOD MATCHING

It is ideal to be enjoyed with desserts, light dishes or cured meats.



Novebolle Romagna DOC Spumante Rosato Extra Dry

”Romantic”
Like a first date.



Emilia-Romagna
Italy

