



ROMAGNA DOC SPUMANTE BRUT



Grape	Trebbiano 70%, Chardonnay 20%, Manzoni Bianco 10%
Production area	Imola hills
Denomination	Romagna DOC Spumante Brut
Vinification	In stainless steel at a controlled temperature of 15°C. Subsequent refermentation charmat method.
Ageing	Batonnage of 6 months on the fine lees in stainless steel containers.
Alcoholic content	11,50% vol.
Sugar residue	10 g/l.
Serving	6-7°C
Colour	Pale Yellow with hints of green.
Taste	Floral and citrus aromas with faint sensations of yeast ageing on fine lees. Fresh , fine and mineral with persistent perlage.
Matching	Excellent as an aperitive, and to accompany starters, but also for pasta, cured meats, and fresh cheeses.

Premium Line