



**ROMAGNA**  
denominazione di origine controllata  
**SPUMANTE BRUT**  
**NOVEBOLLE**



**PRODUCTION AREA:** Emilia Romagna region; hilly areas

**CAPACITY:** 0,750 lt.

**WINEMAKING PROCESS:** Fermentation in steel tank at controlled temperature and secondary fermentation for 60 days with sur lie ageing, then bottled at 5 bars pressure and 8 gr/lt sugar residual

**TASTING NOTE:** Brilliant straw yellow with green reflections. Fine and persistent perlage. Fragrant and floral nose of hawthorn, green apple, citrus and menthol. The sip is juicy and harmonious, supported by a lively effervescence and acidity

**SERVING SUGGESTIONS:** Perfect with appetizers, white meat, elaborated fish dishes, semi-mature cheeses



**GRAPE VARIETIES**  
Trebbiano  
Famoso



**ALCOHOL**  
12,00



**SERVING TEMPERATURE**  
6-8°C



**RESIDUAL SUGAR**  
8-10 gr/L.