

RAMBÈLA

BRUT



*Ravenna Famoso IGP
Vino Spumante di Qualità*

GRAPE VARIETY:

100% Vine Famoso

METHOD OF PRODUCTION:

Manual harvesting of the grapes, first fermentation in steel, second fermentation in autoclave (6 months), aging in bottle

SENSORY CHARACTERISTICS:

Pale yellow in color, sweet floral and fruit notes, the palate is fresh and with good acidity

SERVICE AND MATCHING:

*Service temperature: 8° C.
Matches: Aperitifs, seafood dishes*

ALCOHOL CONTENT:

12° C.

CLOSURE:

Cork

LOCATION:

Location Russi (RA), altitude 15 m. above sea level, south/east exposure, medium soil dough

