



RAMBÈLA

Ravenna Famoso IGP

GRAPE VARIETY:

100% Vine Famoso

METHOD OF PRODUCTION:

Manual harvesting of grapes, soft pressing, Steel fermentation, aging in steel (3 months) and bottle.

SENSORY CHARACTERISTICS:

Straw-yellow color with greenish reflections, sweet floral hints and citrus fruit, in depth sage. Fresh, medium-structured and good acidity

SERVICE AND MATCHING:

*Service temperature: 10-12° C.
Matches: seafood dishes, sushi*

ALCOHOL CONTENT:

13° C.

CLOSURE:

Nomacorc Select Green

LOCATION:

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

