



Oh Trebbiano, I love you!



WINE TYPE

Brut Nature Sparkling Wine

DENOMINATION

Novebolle Romagna DOC
Spumante bianco

GRAPE

Trebbiano

ALCOHOL

12% vol

BOTTLE CLOSURE

Champagne cork

SIZE

750 ml



VINEYARD AREA

Bertinoro, Cesena,
Mercato Saraceno

ELEVATION

250 m. asl

SOIL TYPE

Clay, limestone, marl

VINEYARD CHARACTER

15-20-year old vines, trained
to Guyot system

YIELD PER HECTARE

80 quintals

VINIFICATION METHOD

Initial fermentation in concrete vats
at 15°C, secondary fermentation in
pressure fermenters, followed by 90-
day sur lie maturation.



EYE

Straw yellow with pale green
highlights. Slender bead of pin-
point bubbles.

NOSE

Appealing notes of jasmine and
spring flowers alongside apple,
pear, and citrus.

MOUTH

The absence of sugar gives this
wine its impressive crispness and
enjoyment. The floral and fruit
notes encountered on the nose re-
appear on the palate.

FOOD PAIRINGS

Enjoy with aperitif or throughout a
meal, with spaghetti with clams,
fried fish, and sushi.

SERVING TEMPERATURE

6-8°C