

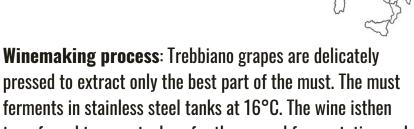


green evolution

NOVEBOLLE ROMAGNA DOC



Production area: Romagna Hillside and Plains



ferments in stainless steel tanks at 16°C. The wine isthen transferred to an autoclave for the second fermentation and refinement on the dregs, for about two months. Thisgives complexity and body to the wine.

Food Pairing: Goes well with Fresh cheese, shellfish and oysters. Ideal as a cocktail.

Appelation: Novebolle Romagna DOC Organic

Tasting notes: Fine perlage, fragrant nose of white flowers.

Fresh, sapid flavor. Good structure.





