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green evolution

VINO BIOLOGICO/ORGANIC WINE

NOVEBOLLE ROMAGNA DOC



Production area: Romagna Hillside and Plains



Winemaking process: Trebbiano grapes are delicately pressed to extract only the best part of the must. The must ferments in stainless steel tanks at 16°C. The wine is then transferred to an autoclave for the second fermentation and refinement on the dregs, for about two months. This gives complexity and body to the wine.

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

Appellation: Novobolle Romagna DOC Organic

Tasting notes: Fine perlage, fragrant nose of white flowers. Fresh, sapid flavor. Good structure.



Serving temperature

8°C

%

Alcohol

12,0%



Grape variety

Trebbiano



Residual sugars

6-8 g/l