

TERRE di Faiano

Spumante Brut Bianco
INDICAZIONE GEOGRAFICA PROTETTA
RUBICONE
ORGANIC

*FROM GRAPES OF
SANGIOVESE*



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GRAPES:

100% Sangiovese.

VINEYARD AREA:

The Sangiovese grapes are selected from vineyards in the province of Rimini, in Emilia-Romagna. The vines are trained using the Guyot system. The plants are an average of 15 years old, yielding 3 kg per vine.

HARVEST:

Hand-harvested in early September.

VINIFICATION:

The grapes are de-stemmed and gently pressed. The skins are separated from the must immediately, which is then chilled to 12°C and left to rest for 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C. A secondary fermentation then takes place in low-temperature pressurized tanks to obtain the perfect fizz.

ALCOHOL:

11%

WINEMAKER'S NOTES:

The wine has a lovely golden straw colour. It has a fresh bouquet of flowers and citrus notes, followed by peach and green apple flavours, a refreshing acidity and fine bubbles.

Enjoy as an aperitif or with salads, grilled vegetables or seafood.