

BOOM

RUBICONE I.G.P.
BOMBINO SPARKLING ORGANIC

🍷 WINE: White

🍇 GRAPE VARIETY: Bombino Bianco
🍇 PRODUCTION AREA: Covignano Hills, Rimini, Italy
🍇 ALTITUDE: 150 m asl
🍇 EXPOSITION: South - South/Est

🍷 SOIL COMPOSITION: Calcareous clay
🍷 NURSING SYSTEM: Espalier, guyot pruning
🍷 PLANTING DENSITY: 7.000/ha

🍷 PRUNING - BINDING - DEFOLIATION: By hand
🍷 SPREADING - HARVEST: By hand
🍷 WINEYARD AVERAGE AGE: 20 years
🍷 YELD PER VINESTOCK: 2,65 lb

🍷 VINIFICATION: Natural fermentation in steel with indigenous yeasts. Draft in June and second fermentation in bottle without disgorgement

🍷 AGING: aging in bottle for 6/8 months

🍷 ALCOHOL LEVEL: 11,50 %

🍷 PRODUCTION IN BOTTLES: 5.300

