

BOOM

RUBICONE I.G.P.
BOMBINO SPARKLING ORGANIC
2022

🍷 WINE: Sparkling white wine - Pet Nat (bottle - fermented wine)

🍇 GRAPE VARIETY: Bombino Bianco

🍇 PRODUCTION AREA: Covignano Hills, Rimini, Italy

🍇 ALTITUDE: 150 m asl

🍇 EXPOSITION: South - South/Est

🍷 SOIL COMPOSITION: Calcareous clay

🍷 TRAINING METHOD: VSP trellis guyot

🍷 PLANTING DENSITY: 5.000/ha

🍷 PRUNING - TYING - DEFOLIATION: By hand

🍷 VINE THINNING - HARVEST: By hand

🍷 WINEYARD AVERAGE AGE: 20 years

🍷 YELD PER VINESTOCK: 3,30 lb

🍷 VINIFICATION: Alcoholic fermentation with selected yeasts in stain steel. Bottling for second fermentation.

🍷 AGING: aging in bottle for 6 months on its yeasts

🍷 ALCOHOL LEVEL: 11,50 %

🍷 PRODUCTION IN BOTTLES: 5.300

