



Organoleptic analysis

BOOM - Bombino Bianco Rubicone IGT (Sparkling White Wine)

Description:

A dry sparkling wine made from Bombino Bianco grapes (known in Romagna as Paga Debit). It has pronounced acidity and good minerality, with fresh, inviting aromas of lemon, grapefruit, and aromatic herbs.

Pairings:

- Cured meats and fresh cheeses: The wine's freshness and acidity balance the saltiness of cured meats and the creaminess of fresh cheeses.
- Romagnola piadina or fried gnocco: The wine's light and fizzy texture contrasts nicely with the softness of piadina and the crunchiness of fried gnocco.
- Fried calamari and shrimp: Its acidity and minerality cleanse the palate after fried dishes, enhancing the delicate flavors of seafood.

