

AMABELLI

SPUMANTE
BRUT
ORGANIC



GRAPES: 100% Trebbiano

VINEYARD AREA:

The Trebbiano grapes are selected from low-yielding, fully organic vineyards in the province of Ravenna. The vines are trained in the Guyot system with a plant density of approximately 3500 plants per hectare.

HARVEST: Hand-harvested in early September.

VINIFICATION:

The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest for approximately 18 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C. A secondary fermentation in low-temperature pressurised tanks is then carried out to get the perfect effervescence.

ALCOHOL: 11%

WINEMAKER'S NOTES:

Amabelli Spumante has a bright golden straw colour with flavours of green apple and white flowers. The *perlage* is fine and generous. It is lively on the palate, with bright fruit notes of peach and apple and crisp acidity. A great pairing with prawn cocktail, octopus salad and with seafood or simply by itself as an aperitivo.