

LA SABBIONA



Divo Extra Dry



Type: White

Grape variety: Famoso 100%

Denomination: Ravenna IGT Famoso Extra Dry Sparkling Wine

Yield per hectare: 140 q

Altitude of the vineyard: 80 m

Training system: Guyot

Planting density: 3400 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: Early September

Vinification: Crushing-destemming with 16-24 hour maceration on the skins at low temperature, followed by soft pressing of the grapes, static decantation of the must, fermentation at very low controlled temperatures, followed by long refermentation in an autoclave with the Charmat method.

Fermentation duration: 15-20 days

Bottling period: February - March

Alcohol content: 12% vol.

Aging capacity: wine to be drunk in one vintage or for 1 to 2 years

Colour: straw yellow, with a beautiful, very fine and persistent perlage

Smell: Intense with a fruity aroma with hints of golden apple and floral hints

Taste: Lively, pleasantly fresh and soft

Ideal serving temperature: 7-8°C

Pairings: white meats, raw fish especially with raw tuna and fried blue fish, suitable as an aperitif but also throughout the meal.

Bottle sizes available: 0.75 liters – 1.50 litres