

LA SABBIONA



Vip



Type: White

Grape variety: Famous 100%

Denomination: Ravenna IGT Famoso

Yield per hectare: 80 q

Altitude of the vineyard: 50 m

Training system: Guyot

Planting density: 3400 plants per hectare

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

Harvest period: End of September

Vinification: Crushing-destemming with 24-36 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 and refinement on the noble lees with frequent bâtonnages. Refinement in steel.

Fermentation duration: 20-22 days

Bottling period: February/March

Alcohol content: 12.5% vol.

Aging capacity: wine to be drunk in one vintage or from 1 to 3 years

Color: straw yellow

Smell: Intense fruity scent with hints of golden apple, banana and hawthorn flowers

Taste: Dry, soft, fresh and with good flavor

Ideal serving temperature: 10-12°C

Pairings: with light seafood salads and first courses with white dressings, tortelloni filled with light and fresh cheese, very suitable as an aperitif.

Bottle formats available: 0.75 litres