

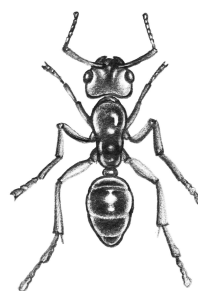
# b.io

bpuntoio

ORGANIC WINE



**ROMAGNA**  
denominazione di origine controllata  
**SPUMANTE**



*Trebbiano grapes are delicately pressed to extract only the best part of the must. The must ferments in stainless steel tanks at 16°C. The wine is then transferred to an autoclave for the second fermentation and refinement on the dregs, for about two months. This gives complexity and body to the wine.*

**GRAPES:** Trebbiano.

**PRODUCTION ZONE:** Vineyards in the plains and hilly zones of inland Romagna.

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT:** 12.00% Vol.

**CHARACTERISTICS:** Fine perlage, fragrant nose of white flowers. Fresh, sapid flavor. Good structure.

**SERVING SUGGESTIONS:** Fresh cheese, shellfish and oysters. Ideal as a cocktail.

**SERVING TEMPERATURE:** 6-8°C