



**TERRE CEVICO**

VITICOLTORI DAL 1963

## spumantebrut

da uve di Sangiovese

*millesimato*

M E T O D O   C L A S S I C O



**APPELLATION:** Vino Spumante Brut Metodo Classico  
Uve Sangiovese IGT Rubicone Millesimato '15.

**GRAPE VARIETY:** Sangiovese.

**PRODUCTION AREA:** Romagna Hillside.

**CAPACITY:** 0,750 lt.

**VOLUME:** 12,0%.

**WINEMAKING PROCESS:** Sangiovese grapes are hand harvested and pressed entire with pneumatic press to extract only the best juice. Fermentation in stainless steel tank for 10 days at 16°C., second fermentation in bottle and lees ageing for 14 months prior disgorging.

**TASTING NOTE:** The rich mousse lifts the profile of pear, orange blossom and bread crust.

**SERVING TEMPERATURE:** 8-10°C.

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Terre Cevico Soc. Coop Agricola -  
Via Fiumazzo, 72 - 48022 - Lugo di Romagna - Italy

[www.terrecevico.com](http://www.terrecevico.com)