



# BOOM

RUBICONE I.G.P.  
BOMBINO SPARKLING ORGANIC

 WINE: Sparkling white wine - Pet Nat (bottle - fermented wine)

 GRAPE VARIETY: Bombino Bianco

 PRODUCTION AREA: Covignano Hills, Rimini, Italy

 ALTITUDE: 150 m asl

 EXPOSITION: South - South/Est

 SOIL COMPOSITION: Calcareous clay

 TRAINING METHOD: VSP trellis guyot


 PLANTING DENSITY: 5.000/ha


 PRUNING - TYING - DEFOLIATION: By hand

 VINE THINNING - HARVEST: By hand

 WINEYARD AVERAGE AGE: 20 years

 YELD PER VINESTOCK: 3,30 lb

 VINIFICATION: Alcoholic fermentation with selected yeasts in stain steel. Bottling for second fermentation.

 AGING: aging in bottle for 6 months on its yeasts

 ALCOHOL LEVEL: 11,50 %

 PRODUCTION IN BOTTLES: 5.300

