

IL RAMBA

Ravenna Bianco IGT - IGP

100% Famoso grapes, a variety recognised and authorised since 16/06/2009 as an indigenous white grape of the Ravenna plains, promoted by the Bagnacavallo consortium and registered as Rambèla.

CLASSIC WAY, SERVED WITHOUT SHAKING THE BOTTLE BEFORE OPENING:

a bright straw yellow to golden colour with appealing greenish glints that foretell of a fresh wine with good acidity. A fine and elegant perlage that's dynamic in the glass.

Holding the glass still, aromas of hay and straw, together with freshly sliced Golden Delicious apple are released followed by notes of unripe fruit with mimosa on the finish.

Pleasing and bold on the palate with a slight hint of bitterness towards the end that invites another sip. Lime and grapefruit citrus flavours enrich the palate, towards a finish with underlying aromas of oxidized apple.

A lively and appealing mid palate.

Food pairings: filled pasta with light and oily sauces; sage and scallop creamed rice.

Served this way it's elegant and ideal as an aperitif.



SERVED WITH SUSPENDED YEASTS:

a bold nose with evident vegetal notes of nettle and a melange of herbs including lemongrass. The stirred lees are evident and make for a consistent appearance, suspended yeasts performing a double function by enhancing aromas and flavours as well as contributing a cloudy and complex appearance.

The wine becomes creamy, buttery and rich. The passage of bubbles brings out vegetal notes enriched with fruit and herbs including nettle. The wine is extremely harmonious between nose and palate.

Food pairings: lasagne with a white porcini sauce; Romagna rabbit in porchetta with wild fennel; monkfish stew with pancetta and tomato confit. Served with suspended yeasts the wine is ideal with food.

SERVING TEMPERATURE: 10° - 12° C

PRODUCTION AREA: Fusignano – Ravenna flat terrain, medium-textured clay soil

TOTAL RESIDUAL SUGAR: 2 g / litre

VARIETIES: 100% Famoso grapes

SURFACE AREA OF VINES: 4 hectares

TRAINING SYSTEM: spurred cordon

VINE DENSITY: 3,000 / Hectare

YEAR PLANTED: 2007

AGEING: 10 months second fermentation in bottle

CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013

