



AZIENDA AGRICOLA  
*Giovannini*

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## Sparkling Trebbiano Charmat Aboccaperta method



### Format

75cl bottle



### Type of Wine

White wine



### Visual exam

Straw yellow color, with beautiful greenish reflections



### Olfactory examination

Impregnated with second fermentation aromas



### Gustatory examination

Lively and very fresh wine



### Vinification method

Trebbiano Romagnolo grapes are harvested manually at the beginning of September

Once brought to the cellar they are vinified in white in concrete barrels and then carry out a first refermentation with the Martinotti method (Charmant).

Subsequently it is aged in cement barrels for 5 months and then a second refermentation in autoclave is carried out.



### Characteristics Land and Vineyard

The Trebbiano Romagnolo vineyard from which we produce Aboccaperta was planted 5 years ago and is located in Imola in the province of Bologna.

Located on the Imola hills, more precisely in the Poggiolina farm, it is characterized by a loamy and clayey soil located 150 meters above the sea level, with south-east exposure.



### Gastronomic combinations

Aboccaperta is a Frizzante Trebbiano that goes perfectly with fish dishes, or with a platter of cold cuts accompanied by a good Romagna piadina.

Ideal even if enjoyed as an aperitif

<b>Full Name:</b>	Aboccaperta
<b>Name:</b>	Rubicone Trebbiano Sparkling PGI
<b>Vintage:</b>	2019
<b>Grape variety:</b>	100% Trebbiano Romagnolo
<b>Training system:</b>	Guyot
<b>Plant Density</b>	3300 / ha
<b>Annual Production:</b>	15000 bottles
<b>Alcohol content:</b>	12.5% VOL
<b>Total Acidity:</b>	6.8 g / l
<b>Sugar residue:</b>	0 g / l
<b>Serving temperature:</b>	Optimal at 10-12 ° C