



AZIENDA AGRICOLA
Giovannini

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Sparkling Trebbiano refermented in the bottle Oppalà



Format

Oppalà



Type of Wine

Sparkling white wine



Visual exam

Straw yellow color, fine and not clear perlage given by the refermentation in the bottle



Olfactory examination

Crispy round scent of yeast citrus bread crusts



Gustatory examination

The same aromas you smell on the nose but in a more intense way

Full Name:	Oppalà
Name:	Rubicone Trebbiano Sparkling PCI
Vintage:	2018
Grape variety:	100% Trebbiano Romagnolo
Training system:	Guyot
Plant Density	3300 /ha
Annual Production:	5000 bottles
Alcohol content:	13% VOL
Total Acidity:	7.3 g/l
Sugar residue:	0 g/l
Serving temperature:	Optimal at 10-12 °C



Vinification method

The Trebbiano grapes are harvested towards the end of August, rigorously harvested by hand and placed in boxes, with the aim of preserving the integrity of the bunch.

A soft pressing of whole bunches is then carried out to start fermentation.

Subsequently it is vinified in white and then started aging in barrels for a year.

It is then bottled and continued in the bottle for another 6 months before being put on the market.



Characteristics Land and Vineyard

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

Located on the Imola hills, more precisely in the Fondo Bellaria farm, it is characterized by a loamy and clayey soil located 170 meters above the sea level.



Gastronomic combinations

The freshness of the sparkling Trebbiano Oppalà makes it ideal as an aperitif, or paired with fish dishes.