

# BOMBO

UNFILTERED  
SPARKLING  
WINE



#### • GENERAL FACTS

Sparkling rosé from IGT Lazio Rosato, a monovarietal Nero Buono.  
ABV 11,5%

#### • VINEYARDS

Located on the very breezy hills in the Cori district at an altitude of about 200–250 metres, with volcanic clay soils aspected to southeast. Harvested by hand in the last ten days of August. Yield of 8,000–9,000 kg/ha.

#### • WINEMAKING METHOD

Obtained from certified organic grapes, picked early in the morning. On reaching the cellar they are destemmed and placed in the press which is rotated a couple of times to increase skin contact. Free-run juice is obtained in this way, without pressing, and is transferred to steel tanks to ferment naturally at controlled temperatures. Second fermentation is in the bottle, with the must, then the wine is aged for at least six months. No filtering and no clarification.

#### • SENSORY PROFILE

Peachy pink, intriguing nose, and seductive hints of fresh cherry and raspberry. Sparkling, light, fun palate: very drinkable, with the finest of perlage, and soft mousse supported by good acidity.

Pleasantly versatile, fleshy and fresh. Excellent as an aperitif with cured meats, fried pizzas and supplì. Bombo can be decanted or shaken before drinking, as preferred. We recommend drinking it young.



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