



Ferramosza

No. 01

rosé brut

GRAPES: Sangiovese 100%

AREA OF PRODUCTION: Carpineta di
Cesena, Emilia Romagna Region

ALTITUDE: from 250mt a.s.l

PRUNING: Runner system & Gujot

AGE OF VINEYARD: from 7 to 25 years

HARVEST: Traditional hand picking with in
1st & 2nd decade of September

ALCOHOL: 12% by Vol

COLOR: Light pink with the yellow notes

AROMA: Hints of violet flowers and cherry

TASTE: Fresh and sapid, well balanced

FOOD PAIRING: We recommend it with
appetizers

SERVING TEMPERATURE: 10/12C°

Rosé Sparkling Brut obtained by
“Martinotti” method from Sangiovese
grapes.





Ferramosa

No. 02

blanc des blanc

GRAPES: Albana 70% Trebbiano 30%

AREA OF PRODUCTION: Valle Del Savio & Bertinoro, Emilia Romagna Region

ALTITUDE: from 250mt to 350mt a.s.l

PRUNING: Runner system & Gujot

AGE OF VINEYARD: from 7 to 25 years

HARVEST: Traditional hand picking with in 1st & 2nd decade of September

ALCOHOL: 12,5% by Vol

COLOR: Light straw yellow with greenish reflections

AROMA: Hints of small white and yellow flowers and herbal notes

TASTE: Fresh and sapid, well balanced

FOOD PAIRING: we recommend it with appetizers

SERVING TEMPERATURE: 8/10C°

White Sparkling Brut obtained by "Martinotti" method.

