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Montù Frizzante IGP BIO

Rubicone IGP Montù Frizzante



Format
75cl bottle



Type of Wine
Rubicone IGP Montù Frizzante



Zone
Imola (BO)



Grape varieties
100% Montù



To the eye
Straw yellow color



On the nose
Notes of minerality



On the palate
Sapid, but with hints of ripe fruit

Full Name:	Montù Frizzante IGP Bio
Designation:	Rubicone IGP Cabernet Sauvignon
Grape variety:	100% Montù
Training System:	Spur-pruned cordon
Planting density:	3500 vines/hectare
Annual Production:	3,000 bottles
Alcohol Content:	11,5% ABV” (Alcohol by Volume)
Serving Temperature:	Optimal at 12 °C

*Contains Sulfites



Description

Tenuta Franzona's Montù Frizzante, originating from the hills of Imola, stands out for its freshness and liveliness. The light and refreshing bubbles reveal an aromatic bouquet of white flowers, citrus, and fruits. Cultivated using organic methods, this wine combines the winemaking traditions of Emilia-Romagna with a modern approach.



Soil and Vineyard Characteristics

The soil of the Montù Frizzante vineyards at Tenuta Franzona, located in the hills of Imola, has a layered composition of clay, sand, and limestone fragments. This structure ensures an optimal balance between drainage and water retention, while the soil's minerality enriches the complexity of the wine. The vineyards, kissed by the sun and ventilated by the evening breezes, promote even ripening of the grapes and the preservation of fresh aromas. These conditions provide an ideal environment for the production of Montù Frizzante, which faithfully expresses the distinctive character of the territory.



Winemaking Method

The Montù Frizzante from Tenuta Franzona follows a rigorous winemaking process. After manual harvesting, the grapes are gently pressed to obtain the must. The primary fermentation takes place in stainless steel tanks at controlled temperatures to preserve the fruity aromas. The vitality of the bubbles is ensured by a second fermentation using the Charmat method in autoclaves. After a brief period of aging, the wine is filtered and bottled, enhancing its characteristic effervescence and freshness.



Food Pairings

On the palate, the effervescence blends with a pleasant acidity, making this wine ideal as an aperitif or to accompany light dishes. Each sip invites you to celebrate the joy of special moments and the authenticity of the territory.