TENUTA FRANZONA
25
VIA BERGULLO
COMUNE D'IMOLA

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VetroOpaco
Albana BIO Ancestral Method



Format
75cl bottle

Type of Wine
Rubicone IGP Bianco, sparkling

Zone
Imola (BO)

Grape varieties
100% Albana

To the eye
Intense yellow color, typical of late-harvest grapes

On the nose
Fermentative notes from indigenous yeasts and a light hint of bread crust

On the palate
Full-bodied wine with a fine perlage

Technical Data Sheet

Full Name:	VetroOpaco
Designation:	Rubicone IGP Bianco
Grape variety:	100% Albana
Training System:	Spur-pruned cordon
Planting density:	2000 vines/hectare
Annual Production:	2,000 bottles
Alcohol Content:	13.5% ABV
Serving Temperature:	Optimal at 12 °C

*Contains Sulfites

Description

Tenuta Franzona's VetroOpaco is a sparkling Rubicone IGP Bianco made from 100% Albana grapes grown on the hills of Imola. Its body is rich in fermentative aromas from the grapes' indigenous yeasts, with a light note of bread crust. The intense yellow color is typical of late-harvest grapes, and on the palate it offers a fine perlage.

Soil and Vineyard Characteristics

Tenuta Franzona's Albana vineyard lies on the hills of Imola, 125 meters above sea level. The clay soil and southern exposure create a perfect microclimate for optimal ripening of the grapes. Planted between 1972 and 1985, the vineyard has a density of 2000 vines per hectare and a yield of 50-60 quintals per hectare. This environment favors the production of a high-quality Albana.

Winemaking Method

VetroOpaco is produced with the Ancestral Method, with secondary fermentation in the bottle. The Albana grapes, harvested late to maximize their aromatic expression, are pressed and inoculated with indigenous yeasts, then macerated in stainless steel for 7 days. The wine is racked off with residual sugar, which allows refermentation in the bottle. The result is a wine with a fine perlage: gently turn the bottle upside down at least twice before serving to enhance its aromas.

Food Pairings

Perfect with aperitifs and shellfish first courses, it enhances flavors with its complexity and freshness. Serve at 12 °C.

TENUTA FRANZONA
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