

**BOMBO**

UNFILTERED  
SPARKLING  
WINE



• **GENERAL FACTS**

Sparkling white from IGT Lazio Bianco, a monovarietal Bellone.  
ABV 12%

• **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**

Opalescent yellow. Eloquent bouquet with hints of ripe citrus, tropical fruit, and bread. Slender body with pleasing acid backbone and citrus notes, stone-fruit, and persistent tanginess.

A perfect aperitif and with sushi, risotto, fried fish. Serve aa 10° C. Bombo can be decanted or shaken before drinking, as preferred. We recommend drinking it young.



**COOPERATIVA AGRICOLA  
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