

ROMI

selects

ALESSANDRA DIVELLA

DADY

Alessandra Divella does not come from a winemaking family, but she does happen to have grown up next door to the hub of Italy's Champagne method sparkling wine production. After spending time with winemakers that made her feel welcome and coming away feeling inspired, she began the journey towards procuring the two hectare that she now farms organically. On a thirty year lease from a neighbor, Alessandra grows Chardonnay and Pinot Noir that she turns into wonderful, focused sparkling wine. The wine is made using methode champenoise with no added sulphur and zero dosage.

VINTAGE: 75% 2016, 25% vin de reserve

REGION: Franciacorta, Lombardy, Italy

GRAPES: Chardonnay

YEASTS: Indigenous

FERMENTATION: Spontaneous in second and third passage

AGED IN: Barrique, blended with vin de reserve before tirage, 42 months on lees

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None

FARMING: Organic

ALCOHOL CONTENT: 12%

VINE AGE: 18 years

SOIL: Limestone, clay

TOTAL PRODUCTION: 980 bottles

VOLUME: 750mL

