

# ROMI

## selects

### ALESSANDRA DIVELLA NINÌ

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:** 50% Chardonnay, 50% Pinot Noir

**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:** 12.5%

**VINE AGE:** 18 years

**SOIL:** Limestone, clay

**VOLUME:** 750mL

