

ROMI

s e l e c t s

ALESSANDRA DIVELLA

SOLERA

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: 2014, tirage in 2019

REGION: Franciacorta, Lombardy, Italy

GRAPES: Chardonnay

YEASTS: Indigenous

MACERATION: Direct press

FERMENTATION: Spontaneous in barrique

AGED FOR: 45 months on lees

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

ADDED SO2: None

DOSAGE: None

FARMING: Organic

ALCOHOL CONTENT: 12%

VINE AGE: 18 years

SOIL: Limestone, clay

TOTAL PRODUCTION: 260 bottles

VOLUME: 750mL

