



# CASTELLO DI RONCADE

*Baroni Ciani Bassetti*



## Baronessa Isabella

**SPUMANTE BRUT**

*Baronessa Isabella is an elegant and sophisticated sparkling wine. Made with a long Charmat method, we love it for its fine bubbles, floral and tropical bouquet, and a pleasant hint of bread crust. Perfect for celebrating special moments, this sparkling wine embodies Castello di Roncade's elegance and desire to experiment. It is a unique toast that makes every occasion memorable..*

**Grape variety:** Chardonnay and Raboso

**Alcohol content:** 12%

**Soil composition and terroir:** Medium clay soil - Mogliano Veneto vineyardso.

**Culture:** Guyot, Sylvoz

**Vinification:** Without skin contact using soft crushing, primary fermentation in steel at controlled temperatures and with the injection of selected yeasts. Secondary fermentation for six months with yeast contact. Aging of at least three months in the bottle - long Charmat method.

