

Our wines

Spumante Brut Metodo Classico “LE BOLLE”



Municipality of production: San Damiano d'Asti

Variety: 95% Chardonnay, 5% Sauvignon

Exposition: South / East

Harvest: End of August, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 70 quintals

Winemaking: Soft pressing, fermentation in stainless steel barrels; second fermentation in bottle on its own yeasts

Ageing: 36 months in bottle on its own yeasts before the degorgement

Sensory characteristics: Straw yellow colour; delicate and persistent perlage, bread crust and yeast zest perfume; dry and well-balanced taste in the mouth. Perfect as aperitif, delicate appetisers, shellfish and pasta

Alcohol: 12,5%

Service temperature: 8-10 °C

FG

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