

Our wines

# Spumante Brut Metodo Classico “LE BOLLE”



**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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