BABULLE

# Spumante Millesimato Extra Dry

This wine is ideal for legume soups, dishes with hearty sauces, red meats, particularly game, aged cheeses, but it excels with lamb and traditional cured meats from Abruzzo.




Spumante Extra Dry Millesimato / Babulle:

**SOIL:** Medium-textured with calcareous marl and gypsum, located around the 45th northern parallel.

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Gentle pressing at 0.8 bar. Fermentation with selected yeasts and controlled temperature of 16-18°C.

**AGING:** Thermo-conditioned stainless steel tanks, Charmat method. The wine undergoes numerous analytical checks during aging to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5% vol

**COLOR:** Straw yellow, with fine and persistent perlage

**NOSE:** Intense and floral, refined and elegan

**TASTE:** Balanced, pleasantly dry and smooth

**RECOMMENDED PAIRINGS**: Excellent as an aperitif, but also with salads, fish, and white meats

**INTERNATIONAL PAIRINGS:** Pata Negra – Spain / Spaetzle – Germany

**SERVING TEMPERATURE:** 8 – 10°C