

# LEBOLLÈ

## Spumante Millesimato Extra Dry Rosè

### Pinot Noir Rosè

An excellent choice for aperitifs, as well as with savory pies, raw fish, and white meats.



Pinot Noir Rosè / Extra Dry:

**ORIGIN:** Italy

**VINE VARIETY:** Pinot Noir

**SOIL:** Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

**GRAPE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

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

**AGING:** Temperature controlled 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.

**COLOUR:** Pink with fine and persistent perlage.

**NOSE:** Complex and intense, pleasantly fruity, with hints of cherry and strawberry.

**TASTE:** Balanced, dry, and fresh

**INTERNATIONAL PAIRINGS:** Game casserole – UK; Shrimp salad – France

**SERVING TEMPERATURE:** 8 – 10°C



ASIA WINE TROPHY 2018



BERLINER WEIN TROPHY 2018



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2019 LUCA MARONI