LEBOLLÈ

Spumante Millesimato Extra Dry Rosé

Pinot Noir Rosé

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



Pinot Noir Rosé / 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