LEBOLLÈ

Spumante Millesimato Extra Dry

Müller Thurgau Traminer

An excellent wine for aperitifs, shellfish, raw fish, white meats with flavorful sauces, and smoked meats.



Muller Thurgau Traminer / Extra Dry :

ORIGIN: Italy

VINE VARIETY: Muller Thurgau – Traminer

SOIL: Cool, sandy soils, typically calcareous

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Slow fermentation at 16 – 18°C controlled temperature. Charmat method.

AGING: Temperature controlled stainless steel tanks

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOUR: Light straw-yellow

NOSE: Finely aromatic with fruity hints

TASTE: Vibrant, balanced, with a refined structure

INTERNATIONAL PAIRINGS: Balances spicy and peppery sensations, perfect with Oriental cuisine, such as many Thai or Indian dishes.

SERVING TEMPERATURE: 8-10°C