

# LEBOLLÈ

## Spumante Millesimato Extra Dry

### Müller Thurgau Traminer

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

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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