

# BABULLE

## Spumante Millesimato Extra Brut

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



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Spumante Extra Brut Millesimato / Babulle:

**SOIL:** Limestone

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Gentle pressing of whole grapes and controlled temperature fermentation. Secondary fermentation via the Charmat method.

**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% vol

**COLOR:** Bright straw yellow with very fine perlage

**NOSE:** Intense and fruity

**TASTE:** Dry, enveloping, savory, well-structured and harmonious

**RECOMMENDED PAIRINGS:** Excellent as an aperitif or paired with seafood starters

**INTERNATIONAL PAIRINGS:** Coquillage – France / Salmon tartare – Japan

**SERVING TEMPERATURE:** 8 – 10°C