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.



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