BABULLE

Spumante Millesimato Extra Dry Rosé

Excellent as an aperitif, but also with salads, fish, and white meats.



Spumante Extra Dry Rosé Millesimato / Babulle:

SOIL: Medium-textured with calcareous marl and gypsum, located around the 45th northern parallel.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Gentle pressing at 0.8 bar. Fermentation with selected yeasts and 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

COLOR: Light rosé

NOSE: Intense and floral, refined and elegant

TASTE: Balanced, pleasantly dry and smooth

RECOMMENDED PAIRINGS: Excellent as an aperitif, but also with salads, fish, and white meats

INTERNATIONAL PAIRINGS: Paella – Spain / Frikadelle – Germany

SERVING TEMPERATURE: 8 – 10°C