

# BABULLE

## Spumante Millesimato Extra Dry Rosé

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

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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