

# BABULLE

## Spumante Millesimato Blanc De Blancs Extra Dry

Excellent as an aperitif, but also with fish-based starters, fish in general, and white meats.

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Blanc de Blancs Extra Dry / Babulle:

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

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Gentle pressing at 0.8 bar, followed by fermentation with selected yeasts at a controlled temperature of 16-18°C.

**AGING:** Temperature-controlled stainless steel tanks, Charmat method. Throughout aging, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5% vol

**COLOR:** Rich straw yellow, with fine and persistent perlage

**NOSE:** Pleasant and intense, with delicate floral notes and exotic fruit nuances

**TASTE:** Fresh, slightly savory, and pleasantly balanced

**RECOMMENDED PAIRINGS:** Excellent as an aperitif, but also with fish-based starters, general seafood, and white meats.

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

**SERVING TEMPERATURE:** 6 – 8°C