BABULLE

Spumante Millesimato Blanc De Blancs Extra Dry

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



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