LEBOLLÈ

Sparkling Wine Millesimato Metodo Classico

Pinot Nero Oltrepò Pavese DOCG

Excellent as an aperitif, paired with cured meats and cheeses, or throughout a meal with fish and seafood dishes.



ORIGIN: Oltrepò Pavese

SOIL: Clayey soils with a good presence of limestone

VINE CULTIVATION: Guyot

HARVEST: Manual, in crates

VINIFICATION: Slow fermentation at a controlled temperature of 16-18°C. Subsequent bottling, re-fermentation, and aging in the bottle for at least 24 months.

AGING: Minimum of 24 months in the bottle on the lees.

ALCOHOL CONTENT: 12,5% vol.

DOSAGE: 5.00 g/l

COLOR: Straw yellow, with fine and persistent bubbles.

NOSE: Intense and fragrant, with notes of yeast, pastry, and a delicate floral sensation.

TASTE: Dry and well-structured, with persistent sensations of freshness and finesse on the palate.

RECOMMENDED PAIRINGS: Excellent as an aperitif alongside cured meats and cheeses, or enjoyed throughout the meal with seafood and shellfish dishes.

INTERNATIONAL PAIRINGS: It balances well with the sweetness and softness of raw fish dishes such as sushi or ceviche, or the richness and greasiness of many cured meats.

SERVING TEMPERATURE: 6-8°C