

# 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:** Temperature-controlled stainless steel tanks

**ALCOHOL CONTENT:** 12% 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.

**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