

Spumante Dolce

LEBOLLÈ

Sangue di Giuda Oltrepò Pavese DOC

Sweet, fresh and velvety. Perfect with chocolate desserts, fruit tarts and pastries. Enjoy all year round.

Oltrepò Pavese – Denominazione di Origine Controllata – Sweet Sparkling Wine

ORIGIN: Oltrepò Pavese

SOIL: Clayey and calcareous soils. Around the 45th parallel North

VINE CULTIVATION: Guyot

GRAPE VARIETY: Croatina, Barbera, Uva Rara

WINEMAKING: Crushing–destemming of the grapes, cold pre-fermentation and fermentation at 18°C at a controlled temperature with selected yeasts until the right balance of sugars is reached e alcool

AGEING: In stainless steel tanks and subsequent natural refermentation in autoclave at 18°C, Martinotti Method with a minimum stay on the lees of 60 days

BOTTLING: Cold sterile

ALCOHOL CONTENT: 9% vol

VIEW: Deep ruby red with purple reflections; compact and persistent foam.
OLFACTION:

Intense aroma with hints of red fruit and jam.

TASTE: Sweet, fresh and velvety.

RECOMMENDED PAIRINGS: Ideal to accompany chocolate desserts or fruit tarts.

SERVING TEMPERATURE: 8° – 10°C

