## 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 referementation 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

