LEBOLLÈ

Spumante Cremant Rosè Metodo Classico

Pinot Nero D.O.C.G

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



ORIGIN: Oltrepò Pavese

SOIL: Fresh and sandy soils, basically calcareous

GRAPEVINE CULTIVATION: Guyot and Spurred Cordon

HARVESTING: Manual

VINIFICATION: Slow fermentation with controlled temperature around 16-18°C. Second fermentation with Classic Method in bottle for at least 24 months

REFINING: Temperature controlled stainless steel

ALCOHOL CONTENT: 12.5 % vol.

RESIDUAL SUGAR: 5.00 g/l

COLOR: Delicate rosé with fine, persistent bubbles.

NOSE: Intense and fragrant, with notes of yeast and pastry, complemented by delicate hints of red fruit.

TASTE: Dry and creamy, with a persistent sensation of freshness and finesse.

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

SERVIING TEMPERATURE: 6-8°C

FUN FACTS The name “Crémant” recalls the wine’s creamy texture on the palate, enhanced by its fine and persistent bubbles.