LEBOLLÈ

Spumante Millesimato Extra Brut

Pinot Nero Oltrepo’ Pavese DOC

Excellent as an aperitif, with shellfish, raw fish, white meats dressed in flavorful sauces, and smoked meats.



Pinot Nero Oltrepo' Pavese DOC / Extra Brut

ORIGIN: Oltrepo' Pavese

VINE VARIETY: Pinot Nero

SOIL: Fresh and sandy soils, basically calcareous.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Slow fermentation at a controlled temperature of 16-18°C. Second fermentation with Charmat method.

AGING: Temperature-controlled stainless steel tanks.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOUR: Pale straw yellow.

NOSE: Finely aromatic with fruity hints.

TASTE: Vicid, balanced, with refined structure.

INTERNATIONAL PAIRINGS: It balances spicy and peppery sensations.

SERVING TEMPERATURE: 8 – 10°C