

# 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:** Vicious, balanced, with refined structure.

**INTERNATIONAL PAIRINGS:** It balances spicy and peppery sensations.

**SERVING TEMPERATURE:** 8 – 10°C