

Spumante Millesimato Brut

LEBOLLÈ

Pinot Noir Viognier

Excellent as an aperitif, with shellfish, raw fish, and white meats served with flavorful sauces.

Pinot Noir Viognier / Brut:

ORIGIN: Italy

VINE VARIETY: Pinot Noir and Viognier

SOIL: Fresh and sandy soil, generally calcareous

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Slow fermentation at controlled temperatures of 16–18°C. Foaming by the Charmat method.

AGING: Temperature controlled stainless steel.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 12%vol

COLOUR: Vivid straw-yellow

NOSE: Intense and fruity, with scents of exotic fruit and mineral notes

TASTE: Well balanced and persistent.

INTERNATIONAL PAIRINGS: Paella Valenciana – Spaine Bouillabaisse – France

SERVING TEMPERATURE: 8 – 10°C

