

# Spumante Millesimato Brut

# LEBOLLÈ

## Pinot Noir Viognier

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

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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

