

# LEBOLLÈ

## Spumante Millesimato Extra Dry

### Pinot Noir and Sauvignon Blanc

An excellent choice for aperitifs, but also pairs wonderfully with fish-based starters, seafood in general, and white meats.



Pinot Noir and Sauvignon Blanc / Extra dry:

**CATEGORIES:** Lebollè, Pinot Noir Sauvignon Blanc

**ORIGIN:** Italy

**VINE VARIETY:** Pinot Noir, Sauvignon Blanc

**SOIL:** Medium-textured with calcareous marl and gypsum located around the 45° parallel north

**GRAPE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

**VINIFICATION:** Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16 – 18°C controlled temperature.

**AGING:** Temperature controlled stainless steel tanks, charmat method. During ageing the wine undergoes several analytical controls to assure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5%vol

**COLOUR:** Vivid straw-yellow with greenish tinges.

**NOSE:** Complex and intense, fruity and delicate fragrant hints.

**TASTE:** Well balanced, fresh and dry, pleasantly tasty.

**INTERNATIONAL PAIRINGS:** Raclette (Switzerland) – Tarte Tatin (France)

**SERVING TEMPERATURE:** 8 – 10°C