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