



BOLLICINA
PROSECCO
D.O.C
DEMI SEC

Grapes: 100% Glera.

Vineyard area: North Eastern Italy, on gently sloping hillsides. The Glera vines are Cordon trained and high density planted at between 4-5,000 plants per hectare.

Harvest: The grapes are picked in the second half of September, when they are fully mature, but still retain the necessary high level of acidity for making Prosecco.

Vinification: The grapes are destemmed and very gently pressed in a pneumatic press. The juice is chilled and a natural separation of the solids and juice takes place prior to fermentation. Selected yeasts are added to initiate fermentation and immediately after fermentation the wine is racked. In order to prevent malolactic taking place, the wine is then cooled.

First fermentation: The first fermentation takes place in stainless steel tanks off the skins in temperatures not exceeding 18°C for 8-10 days.

Second fermentation: The second fermentation takes place very slowly at around 14°C in cuvee close containers of 150hl. The wine is continuously rotated during this process to give optimum contact with the lees to achieve softness and body in the finished wine.

Tasting notes: Bollicina ICE is designed to be drunk “on the rocks”. It is the perfect aperitif, served over ice in a large stemmed glass, with a garnish of strawberries or blueberries, or lime. Aromatic and fragrant, this is a different way to drink Prosecco and is the perfect aperitivo! Bollicina is also delicious and refreshing with a variety of desserts.

