



BOLLICINA VINO SPUMANTE EXTRA DRY 8,5%

Bollicina

GRAPES

Mainly Glera

VINEYARD AREA

The grapes are grown in vineyards in the **Treviso province of the Veneto** in North East Italy. The vines are planted at a high density of 4-5,000 vines per hectare.

HARVEST

The harvest is carried out in **mid-late September** when the grapes have reached full maturity, while retaining the high level of acidity needed to make a good spumante.

VINIFICATION & FERMENTATION

The grapes are de-stemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow the natural sedimentation of the solids and separation from the juice.

Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature not exceeding 18°C and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked.

This fermentation process transforms the liquid into a spumante. It takes place in small stainless steel autoclaves at a temperature not exceeding 14°C, with the slow-working yeasts creating a wine with an elegant perlage and a fresh aroma.

TASTING NOTES

Bollicina Spumante has a noticeable **bright straw colour** and a beautiful, **fine mousse**. The lovely perfumed bouquet has hints of **citrus, peach and apple** plus a distinctive aroma of **white flowers**. The palate is **soft and creamy**, with a wonderful balance of **gentle bubbles, acidity and fruit flavours**.

TO SERVE

Perfect chilled as a lovely **aperitif**, but it also has enough character and versatility to accompany a variety of dishes from **grilled fish** to **fruit** and **desserts**.