



TECHNICAL SPECIFICATIONS

Paper Pearl effect



Hot foil Glossy Gold



Braille





Grapes

Garganega, Chardonnay, Pinot Bianco.

Vineyards & Harvest

The grapes are grown in vineyards in the Treviso province of the Veneto in North East Italy. The vines are spurred Cordon trained and they are planted at a high density of four to five thousand vines per hectare.

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

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 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.

Using the Charmat method, the secondary fermentation is carried out in cuvée close containers, of 150 Hl. Initiated by adding selected yeasts, fermentation is very slow - at 14°C and at a pressure of 3 bars. Fermentation lasts approximately 30 - 40 days, when the desired pressure and sugar level have been reached. The sparkling wine is now simply filtered and bottled.

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.

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 desserts.





Bollicina, perfect for any celebration





Outer case Design



Thanks.

