

NV Bole Bianco Spumante Brut Romagna DOC, Bole



Country: Italy

Region: Emilia Romagna

Grapes: Grape Trebbiano 95 ; Grape Famoso 5

Tasting Note:

Lively sparkling wine from Emilia-Romagna, brimming with green apples, Conference pears and lemon zest, the nose a delightful blend of jasmine blossom, elderflower and citrus.

Winemaking:

Made using an extended 60-90-day Martinotti (Charmat tank) method re-fermentation. The base wine is fermented in stainless steel, and the refermentation also takes place in stainless steel autoclaves of 15 to 17°C. The entire process is temperature controlled to ensure retention of the aromatic compounds.

Vineyard :

95% Trebbiano with 5% of the aromatic indigenous grape Famoso. The grapes are selected from best sites within the region. The soils are calcareous, many ex-alluvial with good minerality. Care is taken with limiting yields, and the selected growers follow a strict protocol to ensure excellent quality every time. The chain of operations is streamlined for minimal environmental impact, with a commitment to sustainability.

Food matching:

Delicious on its own, this lighthearted wine will also accompany canapés to perfection. In particular its aromatic dryness enhances the delicate flavour in seafood - try it with prawns for a sensational coupling.

Code H35361NV	Practice No
Product SPARKLING	Acidity 6 g/L
Style Sparkling & Champagne	Residual Sugar 8.9 g/L
pH Level 3.3	Organic No
ABV 11.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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