



MILLE BOLLE **BIANCO EXTRA DRY MILLESIMATO**

The personality of a sparkling wine is revealed in each of its bubbles. A wine with a strong but versatile character, which asserts its excellent qualities in every convivial occasion.

Classificazione: Bianco Extra Dry Millesimato Vino Spumante

Zona d'origine:

Vitigni: Local white grapes

Vinificazione:

Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled

temperature.

Maturazione: In steel containers at a controlled

temperature.

Affinamento: In bottle

16/20 months depending on the temperature Longevità:

and lighting of the place where it is stored.

Colore: Pale straw yellow

Profumo: Delicate and fruity bouquet with peach and

apricot hints.

Sapore: Lively fresh with a pleasant acidity.

Gradazione alcolica: 11% Vol

> Acidità totale: 5,5 - 5,7 g/I

Residuo Zuccherino: 14 - 16 g/l

Temperatura di

6 - 8°C servizio:

Abbinamenti Excellent as an aperitif and a perfect match

consigliati: with sliced meat, fish-based dishes, pasta and

Riconoscimenti: 2025 - Mundus Vini Spring Tasting - Silver

Medal

2024 - Mundus Vini Winter Tasting - Silver

Medal

2023 - Mundus Vini Summer Tasting - Gold

Medal

2022 - Mundus Vini Winter Tasting - Silver

Medal

2022 - I.W.S.C. - Bronze Medal

2017 - Wine Label Design Award and Trophy

- Gold Medal