

Mille
Bolle



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:	Italy
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
Longevità:	16/20 months depending on the temperature 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/l
Residuo Zuccherino:	14 - 16 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as an aperitif and a perfect match with sliced meat, fish-based dishes, pasta and rice.
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