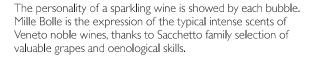


## MILLE BOLLE **BIANCO EXTRA DRY** VINO SPUMANTE MILLESIMATO



Bianco - Vino Spumante Classification:

Area of origin: Veneto

> Grapes: Glera, Chardonnay

Wine-making: Must obtained through soft pressing by means of a horizontal

press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

In steel containers at a controlled temperature. Ageing:

In bottle Refining:

Preservation: 16/20 months depending on the temperature and lighting of

the place where it is stored.

Colour: Pale straw yellow.

Delicate and fruity bouquet with peach and apricot hints. Aroma:

Flavour: Lively fresh with a pleasant acidity.

Alcohol content: 11,5% Vol. 5,7 **-** 5,9 g/l Total acidity: 14 - 17 g/l Residual sugar:

Serving temperature: 6-8° C.

Excellent as an aperitif and a perfect match with sliced meat, Gastronomic match:

fish-based dishes, pasta and rice.

Silver Medal - Mundus Vini 2018 Awards:

Commended - Decanter 2018 Bronze - I.W.S.C. 2017

Gold - I.W.S.C. Wine Label Design Award 2017

Wine Label Trophy - I.W.S.C. 2017 Bronze Medal - IWC 2017 Commended - Decanter 2016

