

MILLE BOLLE  
BIANCO EXTRA DRY  
VINO SPUMANTE MILLESIMATO

The personality of a sparkling wine is showed by each bubble. Mille Bolle is the expression of the typical intense scents of Veneto noble wines, thanks to Sacchetto family selection of valuable grapes and oenological skills.



Classification: Bianco - Vino Spumante

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.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 16/20 months depending on the temperature and lighting of the place where it is stored.

Colour: Pale straw yellow.

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

Flavour: Lively fresh with a pleasant acidity.

Alcohol content: 11,5% Vol.

Total acidity: 5,7 - 5,9 g/l

Residual sugar: 14 - 17 g/l

Serving temperature: 6-8° C.

Gastronomic match: Excellent as an aperitif and a perfect match with sliced meat, fish-based dishes, pasta and rice.

Awards: Silver Medal - Mundus Vini 2018  
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