Bolé

Bolé Rosé Spumante Extra Brut



ROSÉ CHAMPAGNE & SPARKLING

ITALY

EMILIA ROMAGNA

SIZE	75cl
VINTAGE	NV
ABV	11.5%
GRAPE VARIETIES	Sangiovese (100%)
CLOSURE	Agglomerate Cork
SKU CODE	K01361NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Emilia Romagna
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
PH	3.2
TOTAL ACIDITY	6.5g/l Tartaric
RESIDUAL SUGAR	5.5g/l
SKU	K01361NV

TASTING NOTE

Pastel pink with near-endless bead of delicate bubbles Intense and stylish aromas of rose petals, wild red berries, strawberry and raspberry with underlying notes of freshly-baked bread. Clean, dry, crisp and impressively balanced, with a zesty vein of acidity and a rising crescendo of rich fruit.

VITICULTURE

100% Sangiovese from the best vineyards from a small group of our selected growers, especially in the hilly side of Romagna region.

VINIFICATION

Made using an extended Charmat method. 90-day secondary fermentation in steel pressure tanks at temperatures of 15-17°C. Extra Brut as it is the best pairing with food - a gastronomical wine.

FOOD MATCHING

Very approchable, fresh, crisp, versatile. Perfect as aperitif, on its own, or all along the meal. The ideal pairings are seafood, vegetable-based antipasti, pizza and tuna burgers.