

SPARKLE
BOLLÉ

FRESH AND CRISPY, HARD TO DO WITHOUT



GRAPE VARIETY

Turbiana



SOIL

Clay loam soil with light clay-colored fractions.



TRAINING SYSTEM

Single side arch pruned at 7/8 Buds.



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 2,5 kg/plant.



PROCESSING

Ancestral Method – Hand-picked grapes - Soft pressing of whole grapes – Static decantation for 1 night at 8°C - Autoclave fermentation lasting about 16 days – Bottling and bottle ageing.



SIGHT

Yellow in colour with straw-green glints, characterised by a dense foam and a very fine, sinuous and persistent perlage.



NOSE

The nose is an explosion of aromas; broad and intense with notes of apple, apricot, pear and rose. Harmonious and elegant with aromas of great freshness.



PALATE

Pleasantly acidulous and salty, fresh and fruity. Good roundness, balance and length. Harmonious and with complete correspondence to its aroma.



FOOD PAIRING

Excellent as an aperitif and throughout the meal, perfect with pasta and herb risotto.



SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C.



TASTING NOTES

Yellow with green glints, fresh notes of exotic fruit, dry and extremely pleasant.



AVAILABLE SIZES