

CECI

1938

FOR THE FUTURE - BOLLEDICHARDONNAY

The crispy bubbles of this Chardonnay jingle in a never-before-heard sound that expresses great quality in the glass and innovative buzz in the bottle. Bolledichardonnay, preserved in a lightweight and durable aluminum bottle, offers an unmatched drinking experience suitable for any setting, even where glass is prohibited.



SCHEDA TECNICA

Appellation: Sparkling wine from Chardonnay

Category: dry semi-sparkling white wine

Grape variety: Chardonnay

Harvest: mid-late August

Soil: clay, silty of medium texture

Process: white vinification

Winemaking: Charmat method

Alcohol level: 11% vol.

Residual sugar: 9 g/l

Total acidity: 6.2 g/l

Serving temperature: 6/8°

Sizes available: 0.75 l

Code: FF-2

— The data are intended as standard of product

TASTING NOTES

Appearance: Bright straw yellow with a slight golden reflection and fine perlage

Nose: Delicate and elegant with floral notes of lily of the valley and iris, fruity with crunchy apple, which are combined on the finish with a good minerality

Palate: Gentle, immediate and balanced with great freshness

Suggested pairings: To drink as an aperitif and at every meal, it goes well with salads and raw fish, to try with desserts, in particular with dry pastries