



BOLLE DEL BESEDELU QUALITY SPARKLING WINE CLASSIC METHOD BRUT

Alcohol
12 % Vol.

Sugar residual
7 g/l

Serving temperature
6 - 8°C



Pinot Nero of 4 different strains 80% - Raboso Piave 20%



Vineyards are located in Ormelle



Guyot with a production per hectares of 80 – 100 quintals of grapes



Manual harvest, first ten days of September for Pinot Nero and in the second decade for Raboso

White vinification, with soft pressing

Draught: Spring 2013



Sparkling method: refermentation in bottle according to the classic method, with a stop on the lees for a period of 30 months

Disgorgement: end of summer 2015



Color: bright pale yellow

Perlage: elegant, classy and persistent



Perfumes: intense, complex, fresh in a well balance among yellow flowers and sweet fruits on a fragrant toasted and mineral base



Taste: straight and dry, good freshness and richness with a pleasant return of the mineral note

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