



METODO CLASSICO PAS DOSÉ 'NEBOLÈ'

Piemonte, Italy
Travaglini



www.travaglinigattinara.it

Method & Production

Manual harvest of only the tips of the Nebbiolo grape bunches. Gentle pressing, taking just the first press. A traditional method sparkling wine which sees 48 months of maturation on the lees.

Tasting Notes

Straw yellow color. Persistent perlage with fine bubbles. Aromas of pastry, hazelnut cream, and bread crust. Which are joined both on the nose and palate by primary fruit of apple and grapefruit, followed by floral notes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------------|-----------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Sparkling Wine | | | | | | | | | | |
| TR4018 | Metodo Classico Pas Dosé 'Nebolè' | Nebbiolo | 2018 | 12.5% | Cork | 6x0.75lt | No | No | Yes | No |