



BOLLICINE ROSÉ

Veneto, Italy

Serafini & Vidotto



www.serafinievidotto.com

Method & Production

The vines are trained using the Guyot method at a density of 4,200 / 6,300 vines per ha. The Pinot Nero spends 12 months in 2 year old barrels before being blended with the Chardonnay. The Bollicine Rose is made using the Charmat Method, which means the secondary fermentation occurs in stainless steel tanks. The wine is then bottled for further maturation of around 4 to 6 months.

Tasting Notes

Light-colored brush-stroke following closely peach blossoms, the fine, numerous and persistent bubbles rise, the froth is creamy. The first sense of smell is a fluctuation of fruity and fragrant aromas: initially blackcurrant scents, small wild strawberry, pomegranate, eglantine. Later on, a slight perfume of toasted bread. Fresh and savor initial taste, then the wine opens to a fruitiness in a background of pleasant and increasing smoothness. Dry finish with persistence of soft fruit scents and flower taste.

Food Matching

This is an all-time sparkling wine, it can open and close any pleasant convivial meeting. It enhances itself with delicate cold meats and salami, shellfish salad, shellfish and vegetable tempura.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------------|----------------|------------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Sparkling Wine | | | | | | | | | | |
| VD0124 | Bollicine Rosé | Chardonnay: 90% Pinot Noir: 10% | NV | 12.5% | Cork | 6X0.75lt | No | No | Yes | No |