

SPARKLING ROSÉ

La Mancha, Spain

BOLLE

www.bolledrinks.co.uk

Method & Production

Made from Chardonnay, Pinot Noir, and Silvaner grown in La Mancha, Bolle Sparkling Rosé is de-alcoholised through a double-column vacuum distillation at a low temperature to gently remove the alcohol before its blended with fresh grape juice and fermented for a second time using specially selected yeast strains. Naturally developing flavour, aroma and sparkle. With no added sugar, glycerine, flavourings or aromas, its character comes entirely from the winemaking process.

Tasting Notes

Expressive bouquet of white strawberry, red berries, blackcurrant, violet and fresh herbs. Delicate bubbles, dry and fresh with summer fruit (strawberry, blackcurrant, cherry), subtle earthy minerality and light herbal notes. Light pink, light bodied, long finish.

Food Matching

Oysters, seared scallops, strawberry and rhubarb tart, spicy tuna tartare, watermelon and feta salad.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
BO0326	Sparkling Rosé	Chardonnay: 75% Pinot Noir: 15% Silvaner: 10%	NV	0.5%	Cork	6x0.75lt	No	No	Yes	No