



METODO CLASSICO PAS DOSÉ 'NEBOLÈ'

Piemonte, Italy
Traviglini



www.traviglinigattinara.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