



KANDEA
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info@kandea.it ♦ www.kandea.it



The prestigious Wine

of the "Terra di Mezzo"

BOLLA D'ORO

VINO SPUMANTE BRUT

Type of wine: Spumante Bianco Charmat method.

Variety: 100% Bombino bianco

Soil: alluvial deep and draining soil with clayey and calcareous marl

Training system: Espalier (double Gouyot).

Yield og grapes: 100-120 q.li/ha.

Period of harvest: End of September; the grapes are hard-harvestand in 15 kg boxes.

Vinification: Without the skins through soft crushing

Must to fruit ratio: 55 %.

Fermentation: in temperature controlled stainless steel containers at a controlled temperature of +14 to +18 °C.

Sparkling winemaking method: the wine is kept in the cellar in stainless steel vats at the constant temperature of +12°C and then goes through secondary fermentation in a 50 hl autoclave for 3 months, resulting in the full fusion of refermentation yeasts and the relative lysis with the lees.

Alcohol content: 12,50 % Vol - *Residual sugar:* 6 g/l

PH: 3,15 - *Total acidity:* 6,60

Organoleptic charapteristics: abundant white fizz, colour straw yellow with greenish hints. Luxury wine, with an exiting taste and great personality, with notes from apricot and white summer peach and final sensations by white flowers (zagara) and dried fruit. Long round and texture really unique and original, exalted by unique and persistent perlage.

Taste: dry, fresh, not harsh, with character, elegant length and a measured almond finish.

Pairing: ideal friend for all dishes, from finger food and rawfish (carpaccio and tartare fish) exalts particularly on shellfish and clam.

How to serve: taste the wine around 6 °C on flute glasses like appetizer but on large glasses during the meal in order to enjoy its fantastic harmony.

Bolla D'oro is made entirely from our own grapes, vinified and bottled in our own winery.



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