BOLLÉ

INCROCIO MANZONI 13.0.25

Sparkling wine

ROSÈ EXTRA DRY

VARIETY	Incrocio Manzoni 13.0.25
ELEVATION	150 m asl
GROWING METHOD	Modified double arched cane
VINE DENSITY	3,000–4,000 plants per hectare
PRODUCTION PER HECTARE	10,000 kg/ha
HARVEST	September-October
VINIFICATION	Brief maceration on the skins in press
PRIMARY FERMENTATION	Controlled temperature flotation and fermentation
BASE WINE MATURATION IN STEEL	3 months
PRISE DE MOUSSE	30–40 days
SECONDARY FERMENTATION	'Martinotti method' second fermentation in large containers
AGING IN BOTTLE	1–3 months
ALCOHOL	11% vol.
RESIDUAL SUGAR	16 g/l
PRESSURE	5 atm
STORAGE	Keep in a cool place with constant humidity, away from light

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Fine lingering perlage; colour bright lively pink
FROTH	Creamy
NOSE	Citrus fruit, ripe red berries and rose petals
FLAVOUR	Full-bodied, vertical and well-balanced
SIZES AVAILABLE	0.75 L – 1.5 L Magnum

Produced and bottled by Azienda Agricola Andreola di Stefano Pola
Col San Martino, Farra di Soligo (TV) – Made in Italy – Contains sulphites

Andreola

TERROIR

The Bollé line of sparkling wine comprises fresh, lively wines pleasant to drink on all occasions. The pink version is made with a special variety of grapes indigenous to the province of Treviso, Incrocio Manzoni 13.0.25, aka 'Manzoni Moscato'.
This black berry variety is a hybrid created in the early 1930s in the laboratories of the G. B. Cerletti Wine School of Conegliano by professor Luigi Manzoni, who combined the two varieties Raboso Piave and Moscato d'Amburgo.
Professor Manzoni dedicated most of his career to studying hybrids of different varieties of Vitis vinifera, in an attempt to combine an international variety with one indigenous to Treviso. His purpose was to achieve a white berry and black berry grape that could successfully replace those being grown at the time. Some of them possess interesting characteristics and are now becoming important for the production of wines with great personality: the one that interests us particularly is the 13.0.25, which brings together the aroma of Moscato d'Amburgo and the character and verticality of Raboso Piave.
This is a small part of our viticulture zone, where on average soil is quite deep with mainly clayey texture.

TASTING NOTES

Bollé Extra Dry Rosé is a lively bright pink in colour. On the nose it releases aromas of citrus fruit, including the typical varietal grapefruit, with hints of rose petals and ripe red berries.
In the mouth, the fragrance of Moscato d'Amburgo contrasts with the vibrant verticality of Raboso Piave, which is very well balanced in the extra dry version, achieving a dry, lingering finish.
The distinctive perlage typical of our brand is fine, creamy and lingering.
Ideal as an aperitif and excellent with fish appetisers.

Recommended serving temperature 6-8 °C.

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VITICOLTURA EROICA CERVIM

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013