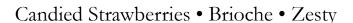
## BOLLICINE





- 91% Cayuga, 6% Pinot Noir (sparkling), 3% Chardonnay
- Harvested from September 7th 29th
- Inoculated yeast fermentation in tank
- Aged on lees in Stainless Steel for 7 months
- Tirage aged for 5 months
- Tirage bottled March 2024
- Disgorged and final bottled August 6, 2024
- Sterile filtered at disgorging
- Dosage: 1.0 g/L
- Vegan

Brix: 16.5° - 18.0°

pH: 3.19

TA: 7.9 g/L

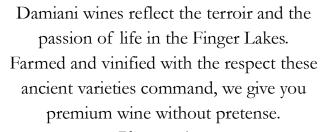
RS: 0.1%

ABV: 12.0%

Bottled 8/6/2024

Cases Produced: 1400

Made in the prosecco-style, the Bollicine is a transfer-method sparkling wine with minimal tirage age for a youthful and playful bubbly. Each component of the base wine is separately fermented in stainless steel tanks and aged on lees for 6 months before being blended and put into tirage. This wine was en tirage for 5 months where it was then disgorged, sterile filtered under pressure, and a dosage of 1.0 g/L was added before the final cork-finish.



Please enjoy.



