

BOLLICINE



Candied Strawberries • Brioche • Zesty

- 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.

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

