

BOLLAMATTA

SPUMANTE IGT

Our delightful sparkling Sangiovese, Bollamatta (which means “crazy bubbles”) is *certified organic* and we are simply crazy about it!

PRODUCTION ZONE:

Vincigliata, Fiesole, Greve, Panzano, Siena

GRAPES:

100% Sangiovese

VINEYARDS:

50 to 80 year-old vineyards

SOIL:

Rich in Galestro and Clay

TRAINING SYSTEM:

Guyot and Goblet

VINIFICATION:

The grapes are destemmed and gently pressed allowing the must to settle. Primary fermentation with natural yeasts takes place at controlled temperatures in stainless steel. Secondary fermentation in the Charmat method with five months on the yeasts.

AGING:

On the lees in stainless steel.

TASTING NOTES:

Bright with citrus notes and stone fruit complemented by hints of wildflowers and light, flaky pastries, this sparkler has balanced fruit and acidity and tiny, fine, “crazy” bubbles!

BIBI GRAETZ

