

# PRIMOSIC

## Bolla Noir



**Description** A fresh and elegant sparkling wine, perfect for an aperitivo and suitable for the whole meal.



**Vinification** The wine is re-fermented at a low controlled temperature, in order to preserve the primary aromatic components, with a pressure of 5,5 atmospheres. The wine is made sparkling with the Martinotti method (Charmat) and aged on lees for many months.



**Tasting notes** The nose of Bolla Noir shows floral and citrus notes; on the palate it gives citrus freshness with an extraordinary elegant character.



**Food pairing** Perfect for an aperitivo, Bolla Noir has a good structure and a good acidity that make it suitable for the whole meal.



**Type of soil** Gravel and limestone plateau composed by pebbles, clay and flint.



**Cultivation method** Single guyot



**Serving temperature** 8°C

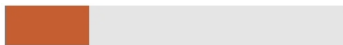
### Acidity



### Fruity



### Tannin



### Structure

