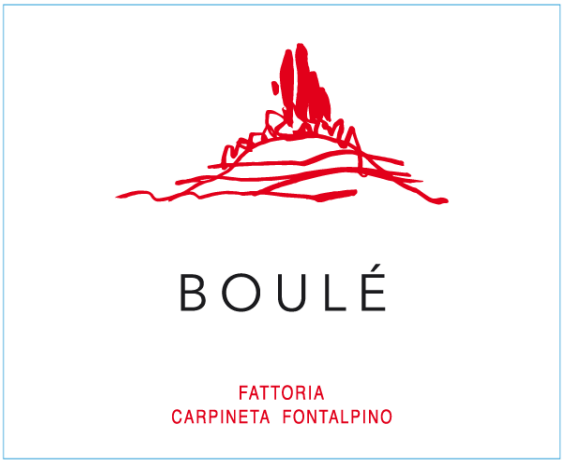
FATTORIA
CARPINETA FONTALPINO

BOULÉ SPUMANTE METODO CLASSICO
V.S.Q.



Technical information:

Grapes	100% Chardonnay
Alcohol	12,5% vol
Total acidity	6,00 gr./lt.
Ageing	24 months on the lees
Production	10.000 bottles
Serving temperature	6-8°
Longevity	Up to 8 years

Tasting notes:

Méthode traditionelle sparkling extra-brut white wine. The pérlage is refined and persistent, the colour a rich and luminous straw yellow. On the nose is complex and intriguing, slightly citrusy with hints of white fruit, honey, but also bread and hazelnut, given by the long ageing on the lees. In the mouth is soft but vibrant, full, with a good acidity and overall very balanced.