

# BOLLAMATTA

## SPUMANTE IGT

### 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 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:

This beautiful sparkling Sangiovese has a medium-body and is perfectly balanced with fresh fruity notes and acidity.

# BIBI GRAETZ

