

BOLLA RINA



SPARKLING SLARINA ROSÈ

Grape Variety: 100% Slarina

Terroir: Predominantly sand: Pliocene "Sabbie di Asti" at 265m ASL.

Vintage: August 2023 harvest.

Winemaking: Spontaneous fermentation in stainless steel; 8 days of skin contact.

Aging: 2 months in tank, bottled with native must (no exogenous sugars), 17 months on the lees.

Disgorgement: April 2025 – Pas Dosé

Alcohol: 12% vol..

Production: 1,400 bottles.

Sensory Note: Electric pink grapefruit and distinct saline minerality.