PAS DOSE

Type: Classic Method Sparkling wine **Grapes**: 100% White Bombino (IGP)

Production area: San Severo

Soil type: argillaceous-calcareous

Exposure and altimetry: South South-

West, 80-100 mt on the sea level **Harvest period**: first ten days of

September

Vintage: 2021

Aging on the lees: at least 24 months

Dosage: 0 g / l

Alcohol Content (%): 12.5

Color: deep straw yellow with golden

reflections and fine perlage

Bouquet: elegant, rich with toasted notes of

bread and hints of pastry

Taste: dry, harmonious with a very elegant, fresh mouth and voluminous and subtle

creaminess

Food pairing: sea food, molluscs, aperitif,

wine table



