



La Stipula Spum Bianco Dosage 0 M. Class 2021

Cantine del Notaio

Type	Sparkling wine
Origin	Italy, Basilicata
Producer	Cantina del Notaio Basilicata
Expansion	Vinification: vinification off skins and first fermentation in French oak barrels for 15 days. Second fermentation: in the bottles (classic method). Maturation: for at least 48 months on fine lees in tuff caves. Disgorgement without adding sugar and filling with the same vintage wine.
Contents	75 cl
Vintage	2021
Enjoyment phase	up to 5 years under optimal storage conditions.
Serving temperature	10°-12°C
Alcohol content	13.5 %
Grape varieties	Aglianico
Article no	17907222

Comments

Grape variety: Aglianico (vinification and fermentation off skins). Grape harvest last ten days of September.

Pairing

Ideal with aperitives, mixed fried food, seafood dishes, battered vegetables, and risotto.

Tasting notes

Perlage: fine and persistent. Colour: intense straw yellow. Nose: elegant, fragrant, with hints of white flowers and crispy fruits, bread crust and fresh yeast. Palate: full and savoury, with a long finish, hints of mature yellow fruit and vanilla.