

SHORT HISTORY:

The sparkling wine LE MIE BOLLICINE Classic Method produced by Rodolfo Cosimi is another of the nuances of creativity and experimentation of this winery. It is the first sparkling wine vinified from Sangiovese grapes, the same that give life to the famous Brunello di Montalcino, cradled and nourished in the valuable Tuscan lands. It is a unique and precious sparkling wine, and it turns out right away when poured into the glass.

GRAPE VARIETY:

100% Sangiovese.

VINEYARD LOCATION:

South-west side of the hill of Montalcino at 470 m a.s.l.

VINIFICATION PROCESS:

Sparkling wine produced following the classic method: soft pressing of the whole grape, fermentation in stainless steel vats at 18°C and secondary fermentation with natural yeasts at 12°C.

AGEING:

36 months of bottle ageing on its yeasts at a temperature of 12-14°C. After disgorging, the wine ages for a further 9 months in our cellar before it is released.

SERVING TEMPERATURE:

Approx. 6/8°C.

ALCOHOL CONTENT:

12.50%.

PAIRING SUGGESTIONS:

Perfect for a high-class toast or served as an aperitif and ideal with shellfish and fish. We also recommend to combine it with a delicious raw dish: beef tartare.

TASTING NOTES:

Its colour is elegant and refined, straw yellow with delicate but evident pinkish reflections. The bead is rich, small and persistent, while there are distinct hints of flowers and bread crust on the nose. It has a pleasantly acidulous note and a delicate bitterish aftertaste in the mouth. It is lively and effervescent, of rare refinement, produced in only 4,000 bottles per year. Suitable for long ageing.