



**Az. Agr. Biologica Bolla Lorenzo**

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## Magica Bula - Brut Metodo Classico

Colour: pale pink with orange highlights

Perfume: slight hint of bread crust, but also cherry and berries

Taste: full, delicate and slightly tannic

Serving suggestions: ideal with toasted hazelnuts as an aperitif,  
but it also goes well with fish dishes and appetisers in general

Serving temperature: 8-10°

Vinification: it is harvested early to preserve the acidity  
characteristics. White vinification, in stainless steel tanks, at low  
temperatures. Bottle fermentation and ageing on lees for at least  
24 months

