



**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

Variety: 100% Nebbiolo

Serving temperature: 8-10°

Vinification: as the Nebbiolo is a red grape variety, 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

