



BOLLICINE

Over the course of the last several years winemaker Phil Arras has perfected the distinctive house style of Damiani's famously popular Bollicine. Bollicine sparkling wine is produced utilizing the "transfer method." Similar to *Méthode Champenoise*, whereas the second fermentation that creates the bubbles takes place in the bottle, in this case the sediment is removed by emptying the wine from the bottles into a pressurized tank (where the wine is separated from the yeast) and 'transferred' into a fresh bottle and corked.

With lingering streams of tiny bubbles, Bollicine is an authentic expression of regional *terroir* with a delicate mouthfeel and balanced acidity.

Delightful as an aperitif, or accompanying seafood dishes, the elegant complexity of Bollicine is always a winner.

Start your day with a smile, finish it with Bollicine.

WINEMAKING

Blend: 81% Cayuga, 17% Chardonnay
1% Pinot Noir, 1% Pinot Meunier

Brix at Harvest: Average of 18° Total Acidity: 8.3 g/L

pH: 2.94

Alcohol: 12%

Cases Produced: 817

Residual Sugar: 1.25%

Time in tirage: 4.5 months

TASTING NOTES

Our nod to Italy's famed Prosecco is a crowd pleaser every year. Bollicine (*tiny bubbles*) is ripe with refreshing zest of tangerine and citrus with a touch of grapefruit on the nose and a lingering zing of sweet blood oranges on the finish. Pair this wine with fresh berry zabaglione, soft mixed greens with citrus vinaigrette and orange supremes, or simply on its own as an aperitif.