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# BOLLICINE



Bollicine (tiny bubbles) is a dry, Cayuga based sparkler blended with our Brut cuvée.

This crowd pleasing 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. All this take place after relaxing in tirage for a year. 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.

## Winemaking

Blend: 62% Cayuga, 12% Chardonnay & 20% hard press of Pinot Noir, Chardonnay & Pinot Meunier  
Aged for 7 months on the lees in Stainless Steel

Time in tirage: 4 months

Harvest Brix: 16.5° - 18.5°

Residual Sugar: 0.0%

Alcohol: 12.0%

Total Acidity: 6.9 g/L

pH: 3.03

Cases Produced: 1150

 **Damiani**  
WINE CELLARS

4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557

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