



LA VOLÉE

Blanc de Blancs Brut Nature

La Volée Blanc de Blancs is a sparkling wine born in a vineyard of clay and limestone soil in the Sangalhos area. The vines are over 20 years old in the northern part of the region. The grape varieties are Cercial, Bical and Arinto. When bottling for the second fermentation using the classic method, two French oak barrels of various uses were filled and aged for the same 24 months as the sparkling wine in sur lie. Periodic poignetaje and remuage were carried out in the classic pupitres to gain the structure that a great sparkling wine deserves. All the sparkling wine was degorged by hand, thus giving rise to the wine's name "à lâ Volée".

REGION

Bairrada

STAGE

24 months on the lees

SOIL

Clay-Limestone and Sandy

DOSAGE

0 g/L

VARIETY(IES)

Cercial, Bical and Arinto

