



LA VOLÉE

Rosé Brut Nature

La Volée Baga Rosé is a sparkling wine born in a vineyard over 40 years old, cultivated on limestone soil rich in clay. The wine is the result of the second selection of gently pressed grapes and fermented in stainless steel. It was aged for 24 months in a sur lie cellar. Periodic poignetaje and remuage were carried out in the classic pupitres to give it the structure that a great sparkling wine deserves. All the sparkling wine was tasted by hand, thus giving rise to the wine's name "à lá Volée".

REGION

Bairrada

STAGE

24 months on the lees

SOIL

Clay - Limestone

DOSAGE

0 g/L

VARIETY(IES)

Baga
