

## **DUBL ESSE ZERO DOSAGE**

Only the best grapes from the most exciting vineyards in the Tufo region.

No compromises or concessions, but plenty of care and attention to the bottle life for a wine of this remarkable complexity. A visionary approach that began over 10 years ago and has now achieved its ultimate interpretation: in limited edition and without liqueur d'expédition. The only sparkling wine that reflects the great potential for quality of the Irpinia terroir.

### **Typology**

Sparkling Wine Traditional Method

### **Grapes**

Greco

### **Harvest period**

First ten days in October

### **Lees ageing**

48 months

### **Dosage on disgorging**

No

### **Organoleptic Test**

Golden green colour, with a very fine and persistent perlage.

The aromas starts with mature citrus and salty notes: scents of lemons, yellow grapefruit and flint. Then some sweet spices and green incense notes will follows.

It's dry and sharp in the palate, clean and fresh but at the same time it envelop the mouth, it's extremely elegant and persistent.

### **Food pairings**

Perfect with grilled seafood, fried oily fish, and almost every fish dishes, but especially with spaghetti with clams or bottarga. Thanks to its structure and absence of sugars, this wine could be tasted among all the meal, and also with fresh goat cheeses.

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