

Inspired by the writings of Aureliano Acanti, a priest/poet and compared to Vivaldi wrote the following excerpt in his 1754 poem *II Roccolo:* "And now I would like to wet my mouth with that Prosecco with it's apple bouquet."

A lively, effervescent style with delicate fruit aromas synonymous with this wine. A chic drink with a light fizz, it is truly happiness in a bottle... a nice synergy given Bolle Felici translates from Italian to "happy bubbles".

The fruit for Bolle Felici is sourced from hand tended blocks in the southern-most part of the Fleurieu Peninsula. The harvested fruit is destemmed and crushed and drained into stainless steel tanks with only the finest quality free run juice being chilled to 5 degrees Celsius to preserve the expression of the fruit. Fermentation takes place in these tanks (the traditional Charmat Method) where carbonation occurs biologically from the decomposition of sugar from the added yeasts.

To achieve the proper balance of flavour, aroma, elegance, consistency and fine perlage, the wine is kept in these tanks then cold settled prior to bottling This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

A pale, golden straw colour with a green hue. Lively fresh citrus with hints of honey and white flowers on the nose. Super fresh and clean entry, with ripe citrus, lemon, green apple flavours. Light-bodied with delicate touches of white grapefruit and nectarine with a hint of minerality. The finish is light, refreshing, and crisp with a lovely rolling citrus curd note. It's the sun, it's your friends, it's your happy place. And it loves to be drunk with food, so bring it to life with a platter of sweet melon wrapped in wafer-thin prosciutto. Bolle Felici is your invitation to enjoy tiny bubbles, a laugh and a sun-drenched afternoon with your nearest and dearest. Oh, happy bubbles!

Zonte's Footstep Pty Ltd Phone: +61 (0)8 7286 3088 Email: cheers@zontesfootstep.com.au



Escape to your happy place When summer-time comes, Sipping Bolle Felici Now that winter is done.

The gardens are blooming, Bees buzz and flowers grow. It's a wonderful feeling, With a glass of Prosecco.

When friends get together Leaving troubles behind, Sharing Bolle Felici,

'Happy Bubbles' of wine

## Vital Statistics

Varietal Blend: 95% Glera, 5% Pinot Grigio Gl: Fleurieu Alcohol by Volume: 10% TA: 6.85 g/L pH: 3.05 RS: 14.2 g/L 750mL: 933039 100 0527 Dozen: 19330391000531

## Ingredients

Grapes and sulphur dioxide. Other ingredients used in the winemaking process: - Cultivated yeast. - yeast nutrients. At the time of bottling this wine contained - 127 ppm Total SO2 - 30 ppm Free SO2





