



DALLA CIA STANDS FOR AGE-OLD ITALIAN TRADITION AND PASSION FOR INNOVATION. ESTABLISHED IN 2001 BY WINEMAKER GIORGIO DALLA CIA (THE ORIGINATOR OF THE MOST ACCLAIMED BORDEAUX-STYLE BLEND IN SOUTH AFRICA). THE BRAND IS SYNONYMOUS WITH EXCEPTIONAL QUALITY. AUTHENTICITY AND PROGRESSIVE THINKING ACROSS WINES, GRAPPA AND OTHER SPECIALITY PRODUCTS.

“BULLICANTE” IS A TECHNIQUE MASTERED BY THE FAMOUS MURANO ART GLASS BLOWERS. SEVERAL LAYERS OF AIR BUBBLES ARE BLOWN AND PULLED WITH THE BLOWPIPE TO CREATE TINY DEPRESSIONS INTO THICK GLASS. THE RESULT IS A VISUAL CONCERT OF ELONGATED BUBBLES TRYING TO REACH THE GLASS SURFACE.

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## DALLA CIA BULLICANTE PINOT GRIGIO

### TASTING NOTES

OUR SPARKLING PINOT GRIGIO WINE PRESENTS A GENTLE BOUQUET OF CITRUS, ORANGE BLOSSOM AND A FLINTY MINERALITY. CRISP ON THE PALATE WITH A WELL BALANCED MOUTH FEEL AND LOW ACIDITY. THE FINISH IS GENTLE AND LONG-LINGERING WITH AN AFTERTASTE OF CREAM, MARZIPAN AND WHITE PEAR.



#### SOIL TYPE

ALLUVIAL SOIL WITH CLAY SUBSOIL

#### VINIFICATION

THE PINOT GRIGIO GRAPES ARE GROWN WITHIN 15KM OF THE OCEAN AND HANDPICKED AT OPTIMAL RIPENESS IN THE EARLY HOURS OF THE MORNING. SLOW COOL FERMENTATION FOLLOWS TWELVE HOURS OF SKIN CONTACT AND AFTER TWO MONTHS ON THE LEES, THE WINE IS BOTTLED.

#### ANALYSIS

ALCOHOL 13,5% VOL  
TOTAL ACIDITY 6,06 G/L  
RESIDUAL SUGAR 9,00 G/L

#### IDEAL SERVING TEMPERATURE

7°C - 10°C

#### COMPLEMENTS

WHITE MEAT, CRUSTACEANS, FISH AND SUSHI.

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## DALLA CIA WINE & SPIRIT CO. (PTY) LTD

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