



# BOLLICINE

## Metodo classico



<b>Giulio Ferrari 2009/2010</b>	<b>310€</b>
<b>Ferrari Perlè Nero</b>	<b>100€</b>
<b>Ferrari Perlè</b>	<b>10€ 60€</b>
<b>Don Jurosa</b>	<b>9€ 40€</b>
<b>Secolo XIX Marchesine</b>	<b>60€</b>
<b>Alta Langa Montalbera</b>	<b>40€</b>
<b>Costaripa Riserva 2016</b>	<b>60€</b>



## Champagne

<b>Dom Perignon 2012</b>	<b>400€</b>
<b>La Gran Dame 2008</b>	<b>380€</b>
<b>Krug Grand Cuvée 169 Edition</b>	<b>380€</b>
<b>Salon 2007</b>	<b>2000€</b>
<b>Ruinart Blanc de Blanches</b>	<b>90€</b>
<b>Ayala</b>	<b>80€</b>
<b>Bollinger Special Cuvée</b>	<b>90€</b>
<b>Perrier Jouet Grand Brut</b>	<b>80€</b>
<b>Breton Fils Brut</b>	<b>€12€ 60€</b>
<b>Billecart Salmon</b>	<b>80€</b>