



# G A R D A D O C

## BELLEBOLLE BRUT

### Spumante Brut



#### **Appellation**

Charmat method.

#### **Grape Varieties**

White grapes from cultivars native to Verona.

#### **Production Area**

Verona.

#### **Vinification process**

Soft pressing of the grapes. Fermentation in steel at a controlled temperature. Second fermentation in autoclave with Charmat method.

#### **Ageing**

In steel.

#### **Bottling**

8 months after harvesting.

#### **Serving suggestions**

Perfect as aperitif wine, it is recommended with any type of "appetizer" in general. Excellent with entrees of fish, especially with sea crudités. Great as well for dessert.

#### **Colour**

Light straw yellow.

#### **Aroma**

Delicate, fragrant, fresh and fruity.

#### **Taste**

Harmonious, with a perfectly balanced acidity level.

#### **Alcohol**

Vol. 12%

#### **Serving temperature**

8-10° C

#### **Sizes available**

0,75 lt.



  
1925  
MONTECCI



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