

GARDA DOC

BELLEBOLLE BRUT ROSÉ

Spumante Rosé



Appellation

Charmat method.

Grape Varieties

Red 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

Excellent as aperitif. Ideal for appetizers and light and delicate dishes such as risotto or pasta with vegetables, white meat, soft cheeses and fish.

Colour

Tenuous pink.

Aroma

Spicy hints with floral notes.

Taste

Fresh, mineral and elegant.

Alcohol

Vol. 12%

Serving temperature

8-10° C

Sizes available

0,75 lt.




1925
MONTECI

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