

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.

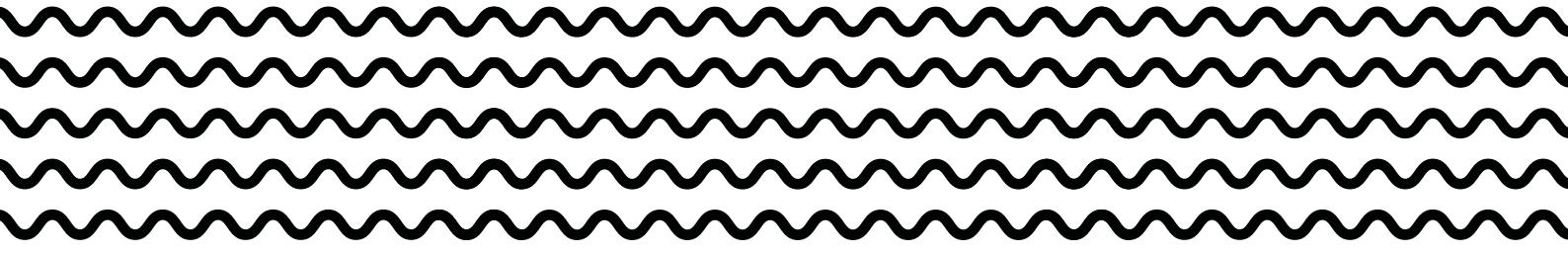
Alcohol
Vol. 12%

Serving temperature
8-10° C

Sizes available
0,75 lt.



1925
MONTECI



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