



# MONTECI



## BELLEBOLLE BRUT ROSÉ

*Spumante Rosé Charmat method*



### PRODUCT NAME

*Bellebolle Rosè*

### APPELLATION

*Spumante Rosé 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.*

### ORGANOLEPTIC QUALITIES

*Colour: tenuous pink.*

*Aroma: spicy hints with floral notes.*

*Taste: fresh, mineral and elegant .*

### SERVING TEMPERATURE

*8-10 C°*

### 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.*

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