# MONTECI



## BELLEBOLLE

Spumante Rosé Brut Garda Doc



#### **GRAPE VARIETIES**

Corvina, Rondinella.

#### PRODUCTION AREA

Verona.

#### VINIFICATION PROCESS

Soft pressing of the grapes. Fermentation in steel at controlled temperature. Second fermentation in autoclave with Martinotti Method.

#### **AGEING**

In steel.

#### BOTTLING

8 months after harvesting.

### ORGANOLEPTIC QUALITIES

**Perlage:** fine and persistent. **Colour:** charming light pink color.

**Aroma:** beautiful floral notes of peach flowers, chamomile and hawthorn. It also offers fruity hints of pomegranate, wild strawberries and raspberry with a touch of white spice.

**Gusto:** fresh, nicely mineral with a good acidity, pleasant on the palate. It has a long fruit aftertaste.

#### SERVING TEMPERATURE

8-10 °C.

### SERVING SUGGESTIONS

Ideal as aperitif with finger food. It pairs good with starters, seafood risotto, light pasta with vegetables and soft cheese too.

