



## BELLEBOLLE

*Spumante Rosè 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.

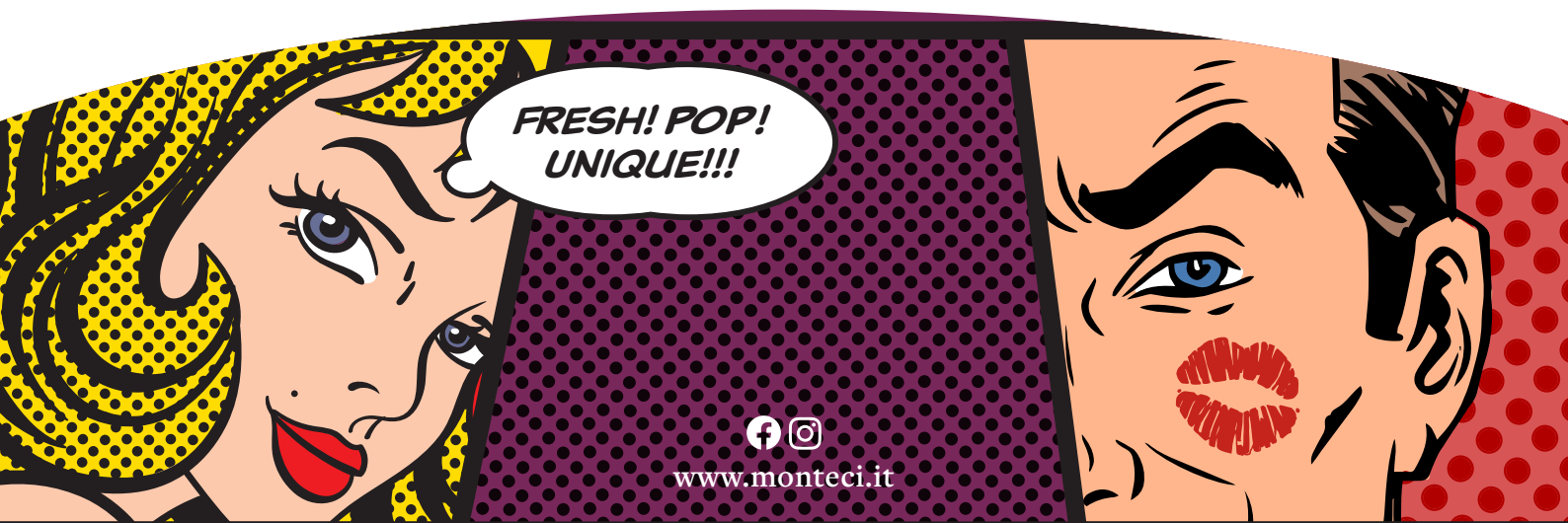
*Gusto*: fresh, nicely mineral with a good acidity, pleasant on the palate. It has a long fruit aftertaste.

### SERVING TEMPERATURE

8-10 °C.

### SERVING SUGGESTIONS

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



[www.monteci.it](http://www.monteci.it)