



BELLBOLLE

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 well with starters, sea-food risotto, light pasta with vegetables and soft cheese too.

**FRESH! POP!
UNIQUE!!!**



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