



BELLEBOLLE

Spumante Brut Garda Doc



GRAPE VARIETIES

Garganega, Trebbiano.

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: light straw yellow.

Aroma: delicate, fragrant, fresh with floreal notes and hints of white fruit.

Gusto: harmonious, with a perfectly balacend acidity level.

SERVING TEMPERATURE

8-10 °C.

SERVING SUGGESTIONS

Ideal as aperitif with finger food. It pairs perfect with sea-food courses and sushi. It is also good with dessert.

