



BELLEBOLLE BRUT ROSÉ

Spumante Rosé Charmat method



PRODUCT NAME

Bellebolle Rosé

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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