



MILLE BOLLE **ROSÉ BRUT**

Mille Bolle, a wine of strong character and versatility, shows its excellence in any

occasion

Classificazione: Rosato Brut Vino Spumante

Zona d'origine: Veneto.

> Vitigni: Pinot Nero, Merlot, Raboso.

Vinificazione: The must obtained by soft pressing remains in

contact with the skins for a few hours to obtain its characteristic colour, then the fermentation takes place at a controlled temperature and in the presence of selected

yeasts.

Maturazione: In steel containers at a controlled

temperature.

Affinamento: In bottle.

> 18/24 months depending on the temperature and lighting of the place where it is stored. Longevità:

Colore: Bright pink.

Profumo: Intense bouquet with berries hints and rose

and violet notes.

Sapore: Fresh, savoury, with good persistence and a

fine perlage.

Gradazione alcolica: 12% Vol

> 5,8 - 6,0 g/l Acidità totale:

Residuo Zuccherino: 9 - 11 g/l

Temperatura di

7-9°C servizio:

Abbinamenti Perfect as a drink, excellent with light

appetizer, first courses, white meat and grilled fish. consigliati:

Riconoscimenti: 2022 - Decanter - Bronze Medal

2018 - I.W.C. - Bronze Medal 2018 - Decanter - Commended