

Mille
Bolle



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.
Longevità:	18/24 months depending on the temperature and lighting of the place where it is stored.
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
Acidità totale:	5,8 - 6,0 g/l
Residuo Zuccherino:	9 - 11 g/l
Temperatura di servizio:	7 - 9 °C
Abbinamenti consigliati:	Perfect as a drink, excellent with light appetizer, first courses, white meat and grilled fish.
Riconoscimenti:	2022 - Decanter - Bronze Medal 2018 - I.W.C. - Bronze Medal 2018 - Decanter - Commended