

**MILLE BOLLE
ROSATO BRUT
VINO SPUMANTE**



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

Classification:	Rosato Brut - Vino Spumante
Area of origin:	Veneto
Grapes:	Pinot Nero, Merlot, Raboso
Wine-making:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.
Ageing:	In steel containers at a controlled temperature.
Refining:	In bottle
Preservation:	18/24 months depending on the temperature and lighting of the place where it is stored.
Colour:	Bright Pink.
Aroma:	Intense bouquet with berries hints and rose and violet notes.
Flavour:	Fresh, fruity, good persistency with a dry final.
Alcohol content:	12% Vol.
Total acidity:	5,8 - 6,0 g/l
Residual sugar:	11 - 13 g/l
Serving temperature:	7-9° C.
Gastronomic match:	Perfect as a drink, excellent with light appetizer, first courses, white meat and grilled fish.
Awards:	83 Points - Mundus Vini 2018 Commended - Decanter 2018 Bronze Medal - IWC 2018

MUNDUS vini

