

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**

