



bellamora

sparkling wine



Classification: Quality Sparkling Wine – Classic Method

Grape variety: pinot nero, chardonnay

Vineyards: cordon trained spur pruned with 4,000 vines per hectare; altitude 350 m s.l.m.; average yield per hectare 5000 Kgs.

Vinification: soft pressing and fermentation in steel for about 20 days at 15° C; re-fermentation in bottle.

Aging: on yeasts for 24 months.

Tasting notes: straw yellow with golden undertones. The perlage is fine and persistent. The bouquet highlights hints of bread crust and white flowers. Powerful and dry; elegantly structured.

Pairings: Excellent as an aperitif and also with fish and shellfish, cheeses and dessert.

Serving temperature: 4-6°C

Vintage: 2020

Alcool: 12%

Fattoria di Monticello Società Agricola srl

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