BELLORA

since 1939

"La Pelizzara" Spumante Brut

APPELLATION

Brut Sparkling Wine

VINEYARD LOCATION

Veneto, province of Verona.

GRAPE VARIETIES

Garganega 50 %, Chardonnay 50%

VINIFICATION

Manual harvest, soft pressing of de-stemmed grapes and maceration on the skins for 15-18 hours at 10°C (50°F).

FERMENTATION

In stainless steel tanks at a controlled temperature of 15°C (59°F). Refermentation process takes place in an autoclave according to the Italian Charmat method at a controlled temperature; 3 months in stainless steel with a stay on its lees. **AGEING**

2 months of bottle ageing before being released on the market.

ALCOHOL CONTENT

12,50 % Vol.

TOTAL ACIDITY

6,20 g/l.

RESIDUAL SUGARS

9,50 g/l.

TASTING NOTES

Very delicate and persistent perlage. Excellent freshness and fragrance with aromatic notes enhanced by its characteristic effervescence.

FOOD PAIRINGS

It is perfect as an aperitif, but also well-suited to pasta, meat, fish-based dishes and vegetables.

SERVING TEMPERATURE

6 - 8 °C (43-46°F)

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