



COL MIOTIN LA BELLA ARRABBIATA EXTRA BRUT



Grape Variety Glera 90%, Perera and Bianchetta 5%, Manzoni Bianco 5%

Vineyard Location Hillside vineyards in Solighetto area

Soil Highly filtering marls and sandstones, clay, limestone

Training System Modified cappuccina

Vine Density 2,600 vines per hectare

Yield Per Hectare 13,500 kg. Per hectare

Vineyard Size 7 hectares

Annual Production 3,000

Harvest Handmade, manual grape selection

Vinification Soft pressing and temperature controlled fermentation with moderate lees contact. Prolonged-second tank fermentation

Alcohol Vol 11%

Perlage Delicate, with fine, persistent, and homogeneous bubbles

Color Straw yellow with green hues

Aroma Fresh fruit aromas like {pear, banana, apple, peach, apricot}, delicate white flowers and savory notes

Taste The savoury character mixes well with fruit flavors making the wine very well balanced

Food Pairing Excellent as an aperitif and pairing with appetizers, first courses and seafood dishes.

Serving Temperature 6°C / 42.8°F

Type Of Cork Sparkling wine cork with cage

Bottle Size (L) 0.75

