



MONTELLIANA



MONT BLANC

FRIZZANTE TAPPO VITE BVS

•750 ml

Natural fermentation semi-sparkling white wine.
It can be enjoyed as an aperitif or paired
with light dishes and seafood

• PRODUCTION AREA

Vine Variety : 85% Glera | 15% Pinot Noir

Production Zone: Asolani hills

Training System: Cappuccina / Sylvoz

• TECHNOLOGY

Harvest Period: the end of August / September

Vinification: White vinification with soft pressing, flotation, and temperature-controlled fermentation, followed by at least 1 months in stainless steel tanks.

Refermentation: 15 - 20 days

Bottle Aging: 1 month

• CHEMICAL CHARACTERISTICS

Alcohol Content: 10,5 % vol

Residual Sugar: 11 g/l

• ORGANOLEPTIC CHARACTERISTICS

Appearance: elegant

Color: straw yellow with delicate greenish hues

Palate: Fresh and delicately fruity

Nose: Fine with notes of flowers and exotic fruit

• SERVICE

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

