

BERTAGNA

MONTEVOLPE BRUT

SPUMANTE METODO CLASSICO

Colour Straw yellow

Aromas Bread crust and ferment

Taste Dry and elegant

Perlage Fine and persistent

Alcohol content 12,5%

Serving temperature 6-8 °C - 42.8-46.4 °F

Food pairing Recommended for the whole meal, especially with entrées, perfectly match with meat and fish dishes. Ideal with salamis and fresh cheese.

Bottle content:



750 ml

1,5 L



Grape varieties Chardonnay 70% - Pinot nero 30%

Production area Cavriana, Mantova (MN)

Altitude 170 ML A.S.L.

Soil costitution Morenic

Vine training system Pruned-renewable cordon-trained

Harvest September

Vinification Selection of the grapes, soft pressing, fermentation at controlled temperature in stainless steel tanks. The following spring bottled for the second fermentation. Maturation 24-30 months resting on yeasts in the bottle.