



BEATO
BARTOLOMEO
BREGANZE



SPUMANTE

Vespaiole Spumante DOC Demi Sec



GRAPE
VARIETY
Vespaiole



SERVING
TEMPERATURE
6-8° C

Location of Vineyards: Breganze Doc area

Vinification: soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method

Colour: straw yellow

Bouquet: floral, pleasantly fruity

Flavour: sweet but not cloying due to its natural crispness, rounded and harmonious

Alcohol content: 11.5% vol

FOOD PAIRING



Appetizer



Aperitif