



BEATO
BARTOLOMEO
BREGANZE

naturae

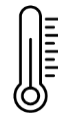


Proves Frizzante Veneto



GRAPE VARIETY

Vespaiola & Glera



SERVING
TEMPERATURE

6-8° C

Location of Vineyards: Breganze 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. The freshness of the product is achieved by using a significant amount of Vespaiola grape juice, maintained fresh throughout the year, along with the base wine before refermentation.

Colour: ale straw

Bouquet: fresh, floral and fruity, rose and peach

Flavour: crisp, good structure, pleasant and harmonic

Alcohol content: 11% vol

FOOD PAIRING



Appetizer



Aperitif & spritz



Fish