



RÒTIO

BELLONE SPARKLING WINE
MARTINOTTI (CHARMAT) METHOD

TECHNICAL SHEET

Designation: White sparkling wine fermented in autoclave (pressure tank).

Production Area: Cori

Altitude: 320 m above sea level

Training System: Spur-pruned cordon

Harvest: Manual.

Winemaking: Early manual harvesting of the grapes. Gentle pressing, must clarification, and fermentation at a controlled temperature. Partial secondary fermentation in large pressure tanks according to the Martinotti (Charmat) method.

Alcohol Content: 12% vol.

Appearance: Pale, bright straw yellow. Fine, numerous bubbles with good persistence.

Aroma: Good aromatic intensity and persistence, with fragrant yet delicate aromas.

Palate: Fairly warm and smooth, with good freshness and a remarkable balance between freshness and softness. Delicate body. Pleasant and long aromatic persistence, with a slightly bitter sage note on the finish.

Food Pairings: Ideal with a variety of appetizers and aperitifs.



2022



2024

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MOLINO7CENTO