

Cuvée Blanc de Blanc

BELLALUNA



This elegant extra dry sparkling wine is made of grapes grown in Veneto Region and harvested in September.

It is the result of a careful vinification using modern techniques of soft pressing with a three months controlled fermentation in an autoclave, using the Martinotti Method.

The colour is straw yellow with a fine perlage; it has a fresh, young aroma and a pleasant and immediate taste.

It is the perfect appetizer wine, suitable during happy hour, parties or summer barbecues, but also with fish dishes and delicate risottos.

Serve cold at 6-8 °C.

Best within two years after vintage.

DEZZANI
il piemonte, le vigne, il vino