

Bellenda Miraval Extra Dry 2015 Conegliano Valdobbiadene Prosecco Superiore D.O.C.G



DESCRIPTION WINE

The Miraval Prosecco Superiore Valdobbiadene DOCG Extra Dry Bellenda is produced from Glera grapes from the area of Carpesica , in the hills of Conegliano Valdobbiadene. After de-stemming and subsequent soft pressing , the must is fermented at 18-20 ° C. Aging on the lees for a period ranging from 1 to 3 months. The sparkling process takes place according to the Italian method , in steel autoclaves for about two months.

TASTING DESCRIPTION

Miraval is so much Mobido, delicate and highly refined, the characteristic floral and fruity bouquet . In the glass it is bright and shiny with abundant froth and evanescent, since fine and continuous. Of great elegance and intensity it has clear scent of fruit (golden apple, peach, lilac) with a remarkable balance between freshness and aromatic notes. The Prosecco Bellenda Miraval has a good evolution in the two years following the harvest. Well preserved evolves reaching a good complexity on the nose and palate in the three years following the harvest. It serves at 6-8 ° C in a large goblet of Prosecco. Avoid flutes that prevents the full expression of the bouquet.

Type: sparkling

Region: Veneto

Aromas: White and Tropical Fruit

Vines: Glera

Vintage: 2015

Serving Suggestions: Aperitif ,Cheese ,Fish and Crustaceans ,Rice and Risotto

Bottle Size: 0.75

Service Temperature: 6-8 ° C