



Beppe Morchetta, Vino Spumante, Veneto, Italy

Producer Profile

Beppe Morchetta encapsulates Italian style and good taste with a trio of wines from selected vineyards in the Veneto region of north-eastern Italy.

Unmistakably Italian in presentation and character. The latest addition to the range, a bright, fresh and fully sparkling 'Spumante' combines Garganega and Trebbiano in a delightful lively blend at just 11% ABV. The 'rosso' is a characterful blend of Merlot and indigenous Corvina, offering up bright cherry and plum flavours; whilst 'bianco' combines Garganega and Chardonnay, a true reflection of this specific terroir close to the town of Soave.

Viticulture

Grapes are sourced from vines grown on sandy clay soils. Harvested at optimum ripeness to deliver a balance of flavour and freshness.

Winemaking

A blend of Garganega and Trebbiano. Winemaker Massimo Donaldi makes a careful selection for the base wine, fermented at approx. 18C in stainless steel tanks. The second fermentation uses the Martinotti - Charmat method to create the delicate bubbles.

Tasting Note

Delicate white peach and citrus notes, with an appealing bitter twist on the finish. Fine bubbles, with appealing fruity character through to the finish.

Food Matching

Accessibly priced Italian sparkling, that is great as an aperitif or as 'brunch bubbles'. Alternatively use as a mixer for a spritz or Bellini.



Product code: 4920

Technical Details

Varieties:

Garganega
Trebbiano



ABV: 11%

Closure: Technical cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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