

Bocciolo

Garganega Veneto Igt Frizzante

Like a bud that opens and becomes a vigorous flower, this sparkling wine enters the mouth delicately, only to reveal its full mineral and savory structure.

Production Area: Vineyards located on the hills of Montebello and Gambellara (VI), Italy.

Grape Variety: 100% Garganega

Harvest: The grapes are hand-harvested during the first weeks of October.

Maximum Yield: 10 tons per hectare.

Tasting Notes: Dry sparkling white wine with a straw yellow color, featuring a pronounced and characteristic aroma, with floral and fruity notes. Warm and fresh on the palate, with a mineral structure and the typical slightly bitter almond aftertaste.

Alcohol Content: 12% vol.

Aging Potential: Best enjoyed young.

Serving Temperature: 6–8°C (43–46°F)

Pairing Suggestions: An ideal sparkling wine for aperitifs or as a versatile companion throughout the meal, especially with fish dishes.

Bottle Size: 0.75 L

Curiosity: The label was created by the Menti family as an expression of their deep connection to the land where this wine is born, and to share its story. The label of Bocciolo features runes from the ancient Venetian people, who inhabited the Montebello hill for centuries and likely gave rise to the local town. In the 1970s, a necropolis belonging to this ancient population was discovered in the vineyards where these grapes now grow. The grave goods found are now displayed at the G. Zannato Museum of Archaeology and Natural Sciences in Montecchio Maggiore.

