



FAMILLE MANGANELLI



AOC VACQUEYRAS
AOC BEAUMES DE VENISE
Cru des Côtes du Rhône



SPARKLING WINE, Perle des Balmes blanc

Vin de France, VSIG, France

Naturally sparkling and highly aromatic sparkling wine, perfect for all moments of conviviality.

PRESENTATION

Crafted according to oenologist Stéphane Cardona's recipe, this sparkling wine exquisitely showcases Muscat petit grain. Also available in rosé.

TERROIR

Safres de Beaumes de venise

HARVEST

Early August

WINEMAKING

Crafted using the closed-tank method, this sparkling wine features natural bubbles without the addition of carbon dioxide. It's a special and secret recipe!

VARIETAL

Muscat petits grains blanc 100%

8 % VOL.

TECHNICAL DATA

Production volume: 3000

Surface area of the vineyard: 0.50 ac

Age of vines: 30 years old

Residual Sugar: 50 g/l

SO2 libre: 30 mg/L



SERVING

Serve very chilled in elegant flutes to showcase the stream of bubbles!

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Freshness, balance, fine bubbles, slight sweetness, and low alcohol content.

FOOD PAIRINGS

To be enjoyed as an aperitif, with dessert, or even with cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

