Beppe Morchetta Vino Spumante

Beppe Morchetta

Fresh white peach and citrus, with delicate bubbles and a clean, gently savoury finish.

Country	Italy
Region	Veneto
Grape varieties	Garganega, Trebbiano
Vintage	NV
Alcohol	11% ABV
Bottle size	750 ml
Style	Sparkling white, Brut
Suitability	Vegan and vegetarian



Tasting note

White peach and citrus give this sparkling wine an inviting, fresh character. Fine bubbles and a light, rounded palate lead to a clean finish with a gentle bitter edge. An easy aperitif that also works well with salty snacks and simple seafood dishes.

The producer

Beppe Morchetta is a Veneto range made from selected vineyards close to Soave. Winemaker Massimo Donaldi works with local varieties to create approachable wines with clear fruit and freshness. Garganega and Trebbiano form the blend for this spumante.

Winemaking

The base wine ferments in stainless steel at around 18°C. A second fermentation in pressurised tanks, known as the Martinotti or Charmat method, creates the bubbles. No oak ageing is used, preserving the wine's delicate fruit and lively style.

Food pairing

Antipasti, fried calamari, prawns or vegetable tempura.