

# BELLAFINA

SPARKLING WINES FROM ITALY

## PROSECCO DOC

### *Italian Frizzante Wine*

#### GRAPE VARIETAL

100% Glera

#### AREA OF PRODUCTION/ ORIGIN

*Prosecco DOC, Veneto*

Grapes are sourced from vineyards in the area surrounding the town of Treviso, within the Prosecco D.O.C. (Denominazione di Origine Controllata). Situated halfway between the Italian Alps and the city of Venice, the area of Treviso experiences equal influence from cooling alpine breezes as well as the Adriatic Sea. The abundance of sunny summer days allows this cooler climate to ripen grapes for Prosecco production.

#### HARVEST DATE

Second half of September

#### VINIFICATION

After pressing of the grapes and clarification of the must, primary fermentation takes place in stainless steel vats at 64° Fahrenheit for 8-10 days. After fermentation is complete, a second fermentation due to the addition of must occurs in glass-lined tanks over 45 days. This process, known as Charmat, produces the bubbles to create the sparkling wine while preserving the inherent freshness of the indigenous Glera grape variety (an advantage over the more time intensive Champagne method). The pressure is maintained at a lower level to create the "Frizzante" style.

#### CELLARING

2 years

#### TASTING NOTES

Intensely aromatic and crisp on the palate, with aromas and flavors of yellow apple, white peach, pear and notes of white flowers.

#### FOOD PAIRING

Excellent as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish.

UPC: 0 89832 90112 9



ALCOHOL BY VOL. .... 11.0 %  
RESIDUAL SUGAR..... 13.4 G/L  
TOTAL ACIDITY ..... 5.7 G/L  
SERVE AT 45-50°F



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