

BELLAFINA

SPARKLING WINES FROM ITALY

Bellafina Raboso Moscato

Pale rose color, notes of red berries (strawberry and raspberry), with the characteristic and fragrant bouquet that is typical of the Moscato grape; sweet and aromatic flavor characteristic of Moscato. Excellent with cakes and pastry.

Bellafina Rosso Dolce

Ruby red color with pink reflections. The bouquet is aromatic and fragrant with pleasant notes of cherries, raspberries, and strawberries. The palate is delicately sweet, fruity and fresh; kept lively with a light, spritzy carbonation. Excellent accompaniment to pastries and fruit, cream, and chocolate cakes. Very pleasant and refreshing on its own.

Bellafina Prosecco DOC

Intensely aromatic and crisp on the palate, with aromas and flavors of yellow apple, white peach, pear and notes of white flowers. Excellent as an aperitif, it is a perfect accompaniment to hors-d'oeuvres and delicate first courses. Also wonderful with fish and shellfish.

Bottled by Casa Vinicola Botter

Since 1928, the Botter family has been producing wines under environmental-friendly policies and with innovative production techniques and technologies. Today, the company is managed by the family's third generation and specializes in wines of the Veneto. They have the following certifications: VISION 2000, ISO 14.001, BRC and IFS.

About Bellafina

Bellafina is a toast to Italian lifestyle. Produced in a lightly sparkling (Frizzante) and easy drinking style, the Bellafina wines are a perfect accompaniment to any cuisine, celebration or occasion. The name "Bellafina" is a union between two lovely Italian words - "bella" meaning beautiful and "fina" referring to fine, or delicate.

Raboso Moscato (Sweet Rosé frizzante wine)

The Raboso grapes follow a traditional vinification of rosé wines with a light maceration at a temperature not exceeding 64°F. The moscato grapes follow the traditional vinification of white wines: after soft-pressing the must is left to ferment at a temperature between 63°-64°F for 15 – 20 days in stainless steel vats. The wines are stored separately until they are blended and stored in special tanks where the wine is re-fermented (minimum 10 days), to reach the desired pressure (1.9 bar).

Rosso Dolce (Sweet Red frizzante wine)

Made from a blend of 60% Merlot and 40% Sangiovese, this sweet red frizzante wine follows a traditional fermentation before it is arrested by cool temperatures and then re-fermented to the desired pressure of 1.9 bar (similar to the rosé process). The resulting wine is full of juicy and ripe red fruit flavors and aromas — black cherries, raspberries and strawberries — all with a touch of carbonation to keep the wine lively and bright. A perfect wine on its own, it will also pair with very spicy cuisine; blue and other strong cheeses as well as a variety of pastries and desserts that feature berries and/or chocolate.

Prosecco DOC (Italian frizzante wine)

Grapes are sourced from vineyards in the area surrounding the town of Treviso, within the Prosecco DOC (Denominazione di Origine Controllata). The abundance of sunny summer days allows this cooler climate to ripen the Glera grape for Prosecco production. After a traditional fermentation in temperature controlled stainless steel, a second fermentation occurs due to the addition of a controlled amount of must 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. The pressure Bellafina Prosecco is maintained at a lower level to create the "Frizzante" style and the residual sugar is left at about 13 g/l, just into the extra dry classification (from brut which is up to 12g/l).



Winesellers, Ltd.