

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

