



PRODUCTION

GRAPE VARIETIES

Pinot Noir

PRODUCTION AREA

Between the Secchia and Panaro rivers, in the municipalities of Bomporto and San Prospero, Modena province

ALTITUDE AND EXPOSURE

Plain-level vineyards

SOIL CHARACTERISTICS

Alluvial soil: 70% sand and 30% clay

TRAINING SYSTEM

Double curtain with spur-pruned cordon training

HARVEST

Between late August and early September

VINIFICATION

Alcoholic fermentation of the free-run must occurs at controlled low temperatures in small stainless steel tanks. Secondary fermentation is carried out in the bottle (Metodo Classico)

AGING

A minimum maturation period of 60 months on the lees

ALCOHOL CONTENT AND RESIDUAL SUGAR

12,5% vol, 4 g/l

ALLERGENS

Contains sulfites

W
E
L
L
E
B



BLANC DE NOIRS

METODO
CLASSICO
CUVÉE 101



TASTING NOTES

The bouquet develops an aromatic intensity with hints of honey and small red fruits. The mousse is creamy and enveloping. On the palate, it reveals the full personality of Pinot Noir, derived from the reserve wines.

TERROIR

The vineyards of Francesco Bellei winery are located between the municipalities of Bomporto and San Prospero, in the heart of Modena province. Among the first to produce Metodo Classico in Italy, the winery boasts a longstanding tradition of excellence in sparkling wine production.

NOTES

Optimal storage notes:
5 years from
dégorgement, in
bottles stored
horizontally, in a cool
and dark environment.

