



## PRODUZIONE

### GRAPE VARIETIES

Pinot Nero and Chardonnay

### 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 18 months on the lees

### ALCOHOL CONTENT AND RESIDUAL SUGAR

12,5% vol, 2 g/l

### ALLERGENS

Contains sulfites

BELLEI



ROSÉ | METODO  
CLASSICO



## TASTING NOTES

Pale pink color, reminiscent of "eye of the partridge"; fine and persistent mousse with a dense perlage. Intense fruity bouquet with notes of cherry, red berries, wild fruits, and dog rose. On the palate, it is exceptionally refined, with good sapidity and remarkable persistence. Notable balance and smoothness.

## 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.

