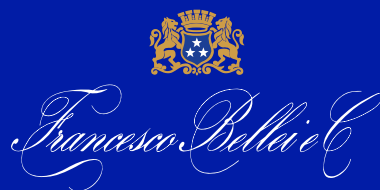


BELLE



TASTING NOTES

The bouquet is characterized by floral notes with a hint of toasted aromas. The mousse is creamy with a fine perlage. This is a rich and elegant sparkling wine with a savory finish. It displays a golden yellow color.

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.

CUVÉE BRUT

METODO CLASSICO



PRODUCTION

GRAPE VARIETIES
Pinot Noir 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
Terreno misto, 70% sabbia e 30% argilla

TRAINING SYSTEM
Double curtain with spur-pruned cordon training

HARVEST
Between late August and September

VINIFICATION
The alcoholic fermentation of the first portion of the must – the free-run juice – takes place at low temperatures in small stainless steel tanks. This is followed by the secondary fermentation in the bottle (Metodo Classico)

AGING
A minimum maturation period of 24 months on the lees

ALCOHOL CONTENT AND RESIDUAL SUGAR
12,5% vol, 5 g/l

ALLERGENS
Contains sulfites

