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BELLEND
1986

21 LUGLIO - METODO CLASSICO TALENTO BRUT

This vintage Brut is produced exclusively from Chardonnay grapes that, once harvested, are fermented in oak barrels. The following Spring, the wine undergoes bottle fermentation in our temperature-controlled cellars for around 48 months, followed by disgorgement. After yet another twelve months of bottle ageing, this Brut offers up a fine-grained, persistent perlage and an attractive deep pale yellow color with golden edges. The rich, full bouquet is redolent of the vanilla and banana notes that are so typical of the Chardonnay grape. A first-rate aperitif, it also works very well with starters and main courses.

Mousse: fine-grained perlage, persistent and generous.

Color: deep straw-yellow with golden edges.

Bouquet: rich and expansive, with persistent notes of banana and vanilla.

Palate: dry, fragrant, substantial, well-orchestrated body, remarkably stylish.

