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BELLENDATA
1986

BELLENDATA METODO CLASSICO ORO TALENTO EXTRA BRUT

Pinot Noir and Chardonnay combine to give this wonderful bubbly, its typically full body and softness. In its first stage of production the grapes are fermented into steel wine, and bottled with a small addition of yeast and juice. The disgorgement takes place after the wine has rested for more than five years. Golden in colour, it is abundant in bubbles and its perlage is very fine and persistent, with clear hints of crusty bread, flowers and vanilla. It is lively to the palate, velvety and extraordinarily elegant.

Effervescence: abundant and effervescent, very fine perlage, intense and persistent

Colour: straw yellow with a hint of green

Bouquet: complex and powerful, intense and pleasant, with hints of flowers and vanilla and a clear smell of crusty bread.

Taste: dry, lively to the taste, excellent body, elegant and balanced



Wine name:	METODO CLASSICO RISERVA – Talento Extra Brut
Classification:	Vino Spumante di Qualità (V.S.Q.) - Bottle fermented
Type:	Spumante Metodo Classico Extra Brut
Grapes:	Chardonnay, Pinot Nero
Provenance of the grapes:	Carpesica
Vineyard altitude:	165 m above sea level
Soil type:	Mixed clayey, chalky soil of varying depths. The Carpesica hillsides have a surface layer rich in morainic residues of the ancient Piave glacier that ran down from the Sella del Fadalto between Mount Pizzoc and Mount Visentin.
Position and exposure:	Mostly south-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Guyot
Planting density:	5000 vines per hectare
Yield:	Around 70 hectolitres per hectare
Harvest period:	First half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Temperature-controlled fermentation in steel vats. Ageing on fine lees.
Refermentation:	Bottle fermentation. The wine rests on the yeasts in the cellars for around 9 years at a temperature of around 14 °C. Disgorging and topping up with dosage at 7 g/L.
Average analytical data:	
	Alcohol: 12.50% vol.
	Sugars: 4 g/L
	Total acidity: 7.5 g/L
	pH: 3.40
	Pressure: 5 bar
Tasting notes:	
	Perlage: Minute-grained, continuous, persistent perlage. Abundant, evanescent mousse.
	Colour: Straw yellow with delicate greenish undertones. Brilliant and luminous.
	Aroma: Highly polished, with marked varietal character and typical notes of breadcrust, toasted hazelnuts and champignon mushrooms.
	Palate: Clear, dry, flavoursome and persistent
Food pairing:	Works wonderfully well with fish-based dishes, especially rod-caught sea bass, gilthead, stockfish and salted cod. Also a successful match for white meats.
Serving recommendations:	Serve at 6-8 °C. Chill the bottle in the fridge for a couple of hours before opening, or – better still – in an ice bucket for around half an hour.
Recommended glass:	Wide spumante glass. Avoid champagne flutes, which do not allow the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	This spumante evolves successfully in the two years after disgorging. It peaks around one year after disgorging. If properly stored, it can continue to develop, reaching a good level of complexity on the nose and in the mouth over the course of the five years after disgorging.