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**BELLEND'A**  
1986

### CONTRADA DI CONCENIGO COLLI DI CONEGLIANO ROSSO DOC

This blend of Merlot, Cabernet Sauvignon and Marzemino grapes is produced yearly in a limited number of bottles. The vinification process takes place in steel containers in contact with the solids for 15-18 days; the wine is then matured in small oak barrels for approximately 18 months. The maturation period confers the full and complex nose and taste to the wine. A remarkable ruby red with shades of violet. Open preferably a couple of hours before drinking and serve at a temperature of 16-18° C; its perfect match are red meats, roasts and game. It pairs extremely well also with ripened cheeses.

**Colour:** intense ruby red with shades of violet

**Bouquet:** slightly herbaceous, hints of raspberry and sour black cherries; ethereal from maturing in oak barrels. Ageing releases delicate hints of violets.

**Taste:** dry and round, harmonious, full body and slightly herbaceous



Wine name:	<b>CONTRADA DI CONCENIGO</b>
Appellation:	Colli di Conegliano Rosso
Classification:	Controlled Denomination of Origin (DOC)
Origin of the name:	An ancient toponym indicating the place where the first Bellenda ageing cellar was located, in Ceneda di Vittorio Veneto.
Type:	Dry red wine
Grapes:	Merlot, Cabernet Sauvignon, Cabernet Franc, Marzemino
Provenance of the grapes:	Carpesica
Vineyard altitude:	180 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, with a small part facing east-south-east
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Spurred cordon and Guyot
Planting density:	4500 vines per hectare
Yield:	Around 55 hectolitres per hectare
Harvest period:	Second half of September
Vinification:	Destemming followed by traditional vinification on the skins. Pre-fermentation maceration at a temperature of 12 °C for 48 hours. Alcoholic fermentation lasts around 15 days and includes 2 delestages. The wine rests on the skins at the end of the fermentation process. Malolactic fermentation is initiated at the same time as alcoholic fermentation.
Average analytical data:	
	Alcohol: 13.50% vol.
	Sugars: trace
	Total acidity: 5.6 g/L
	pH: 3.40
Tasting notes:	
	Colour: Intense ruby red with violet reflections.
	Aroma: Undertones of raspberry and cherry; ethereal due to ageing in small casks. With ageing, the wine releases delicate aromas of violets.
	Palate: Dry and well-rounded, well-orchestrated, with great body, slightly grassy.
Food pairing:	Great as an aperitif. Excellent with antipasti, especially those based on fish. Delightful with risottos and vegetable-based pasta dishes..
Serving recommendations:	Serve at 17-18 °C.
Recommended glass:	Large burgundy glass.
Storage:	In a cool, dark location.
Consumption timescale:	From the third year after harvesting. The wine ages successfully over the course of the ten years after harvesting.