

Bellenda - Via Giardino 90 loc. Carpesica 31029 Vittorio Veneto TV Italia - tel +39 0438 92025 - fax +39 0438 920015 - www.bellenda.it - e-mail: info@bellenda.it



  
**BELLEND**  
1986

## PROSECCO DOC TREVISO

Prosecco grapes are usually made into sparkling wines but not always. The fruit making this harmonious and excellently balanced white was grown in the vineyard flanking the winery. Dry with a slightly bitter taste, the wine can be enjoyed throughout the meal, with appetizers and main dishes of fish or white meat. Served at an ideal temperature of 8-10° C, to the nose it has the delicate bouquet that characterises the Prosecco grape, with clear hints of fresh fruit.

**Colour:** pale straw yellow, limpid and brilliant

**Bouquet:** intense with a clear hint of fruit, delicate and distinctive bouquet

**Taste:** pleasantly bitter, balanced, harmonious and dry



Wine name:	<b>PROSECCO</b>
Appellation:	Prosecco Treviso
Classification:	Controlled Denomination of Origin (DOC)
Type:	Slightly sparkling white wine
Grapes:	Prosecco
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-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Sylvoz
Planting density:	4500 plants per hectare
Yield:	Around 90 hectolitres per hectare
Harvest period:	Second 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 before bottling with a view to endowing the wine with a light carbonic residue, which is faintly appreciable on the palate.
Average analytical data:	
	Alcohol: 11.50% vol.
	Sugars: 3 g/L
	Total acidity: 6.2 g/L
	pH: 3.27
Tasting notes:	
	Colour: Clear, brilliant straw yellow
	Aroma: Intense, with forthright notes of fruit; delicate bouquet, characteristic of the prosecco grape
	Palate: Dry, balanced and harmonic.
Food pairing:	Starters in general, main courses of white meats and fish. This is the traditional wine of the Trevisan hillsides. It is lightly sparkling and delicatèd, making it perfect for aperitifs accompanied by fresh cheeses, Venetian salami and Parma ham.
Serving recommendations:	Serve a 8-10 °C.
Recommended glass:	White-wine glass.
Storage:	In a cool, dark location.
Consumption timescale:	Drinkable from the first year after harvesting, it evolves well up until two years after harvesting.