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BELLENDÀ
1986

MIRAVAL

CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE EXTRA DRY

Bellenda's extra dry bubbly is obtained from Prosecco grapes cultivated on the hills of Conegliano and Valdobbiadene. After the Charmat method of vinification, the result is a soft, delicate and outstandingly fine wine with distinctive notes of fruit and flowers, providing abundant and evanescent bubbles once served and a bright and brilliant colour. An elegant wine, it is best served cool between 6-8° C and is excellent as an aperitif or to accompany pastries or fruit desserts.

Effervescence: abundant, intense and persistent, with very fine bubbles

Colour: dull straw yellow, bright and brilliant

Bouquet: remarkably fine and intense, its bouquet is delicate and distinctively fruity

Taste: clear, balanced and delightfully delicate and with a properly moderate fullness



Wine name:	MIRAVAL
Appellation:	Conegliano Valdobbiadene Prosecco Superiore
Classification:	Controlled and Guaranteed Denomination of Origin (DOCG)
Origin of the name:	Local toponym indicating the source of the grapes.
Type:	Spumante Extra Dry
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/south-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Sylvoz / Double arched cane
Planting density:	5000 vines per hectare
Yield:	Around 85 hectolitres per hectare
Harvest period:	Second half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Fermentation at 18-20°C. Ageing on fine lees for variable periods of between 1 and 3 months.
Refermentation:	Using the Italian method, in steel autoclaves. Refermentation for around 50 days at temperatures of around 18°C.
Average analytical data:	
	Alcohol: 11.50% vol.
	Sugars: 16 g/L
	Total acidity: 6 g/L
	pH: 3.20
	Pressure: 5 bar
Tasting notes:	
	Perlage: Abundant, evanescent mousse with fine-grained, continuous, persistent perlage
	Colour: Pale straw-yellow, luminous and brilliant
	Aroma: Fruity and generous, with a clear scent of fruit (golden delicious apples, peach, wisteria). Optimum balance between the aromatic notes and the sense of freshness.
	Palate: Soft and fruity. Good fullness and structure, with excellent nose/palate correspondence. Well-orchestrated and elegant.
Food pairing:	An excellent aperitif, it works wonderfully with snacks and antipasti based on shellfish. Great with delicate risotto alla casatella trevigiana.
Serving recommendations:	Serve at 6-8 °C. Chill in the fridge for 2 hours before serving or, better still, in an ice bucket for around half an hour.
Recommended glass:	Use the Prosecco di Conegliano Valdobbiadene Spumante glass. Avoid flutes, which do not enable the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	MIRAVAL Extra Dry is at its best in the year after harvesting, reaching its peak around 10 months after harvesting. It develops successfully in the two years after harvesting. If properly stored, it can achieve a good level of complexity on the nose and in the mouth during the three years after the harvest.