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BELLENDÀ
1986

DIÒ L **METODO CLASSICO FROM RABOSO GRAPES - BRUT**

This wine is from Raboso grapes grown in vineyards in the Tezze di Piave area, which are planted in soils rich in gravel from the river Piave. After fermenting naturally, it re-ferments and ages for 24 months in the bottle. Sparkling and luminous to the eye, it boasts a dense, generous mousse and a long-lasting bead of pin-point bubbles. A superb aperitif, it also pairs beautifully with dishes of fish, in particular with line-caught sea-bass and bream, with stockfish and dried cod, as well as with lighter meats. It is enjoyed best at 6-8°C.

Mousse: Abundant and fleeting; bead is long-lingering and with tiniest of bubbles
Appearance: Pink with crimson highlights
Bouquet: Extremely refined, a rich, emphatic complex redcurrant and cherry
Palate: Cleanly-delineated, savoury, and lengthy



Wine name:	Diòl
Category:	Classic-method sparkling wine (Vino Spumante Metodo Classico)
Origin of name:	Diòl means “devil” in the Veneto dialect, and conjures up the Caregòn del Diòl, the ruins of a Lombard-era watchtower, preferred stage for generations of <i>Zarlatàn de Zènedà</i> , performers in the hamlet of Zènedà.
Grapes:	Raboso
Growing area:	Tezze di Piave
Vineyard elevation:	38 m s.l.m.
Soil profile:	Rocky soils, largely calcareous. The Grave del Piave, or gravel plain of the Piave, is rich in morainal detritus from the ancient Piave glacier, which descended through the Fadalto pass, between the Pizzoc and Visentin mountains.
Aspect:	Largely south-southwest
Weather:	Mild, with cold winters and hot summers, but well ventilated and not humid. Good day-night temperature ranges.
Training system:	Bellussi
Vineyard density:	2000 vines/hectare
Grape yield:	100 hectolitres/hectare
Harvest period:	Mid-October
Vinification:	The grapes are de-stemmed and crushed, then the must macerates briefly on the skins. After a gentle pressing in a bladder press, the must is gravity-settled, and ferments in temperature-controlled steel fermenters and matures sur lie.
Second fermentation:	The wine re-ferments in the bottle, then matures in the cellar about 24 months on the fine lees, at ca. 14 °C. It is then disgorged and given a dosage of 6 g/l.
Average technical data:	
	Alcohol: 11,70% vol.
	Residual sugar: 6 g/L
	Total acidity: 7,8 g/L
	pH: 2,97
	Pressure: 6 bar
Sensory profile:	
	Bead: Long-lingering bead of pin-point bubbles; frothy, fleeting mousse.
	Appearance: Sparking, luminous crimson-tinged pink.
	Bouquet: Very fruity, with balanced aromas of redcurrant and cherry, along with fresh-baked bread and sweet roll.
	Palate: Well-delineated, dry, savoury, with long, leisurely progression.
Serving suggestion:	Superb as an aperitif, and pairs beautifully with dishes of fish, in particular with line-caught sea-bass and bream, with stockfish and dried cod, as well as with lighter meats.
Serving temperature:	Best at 6-8 °C. Chill in refrigerator 1-2 hours before serving or, better, in an ice-bucket for about a half-hour.
Recommended glass:	A generous-sized champagne glass. Avoid a narrow flute, since it will not allow the aromas to develop.
Storage:	In a cool, dark place. Do not keep long in a refrigerator.
Ageability:	DIÒL will develop well during three years following disgorgement. If stored well, it will evolve very well, gaining considerable complexity in both bouquet and palate over the following years.