

Bellenda - Via Giardinio 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'A
1986

BELLEND'A METODO CLASSICO ROSÉ TALENTO BRUT

Obtained from Pinot Noir grapes grown in the "del Moro" vineyard, this Metodo Classico Rosé is characterised by its white and delicate froth and a fine and persistent perlage. The 'prise de mousse' - that takes place once bottled in our cellars at a constant temperature of 13° C, and an ageing period of approximately 36 months in the bottle lend this sparkling wine a dry taste with no sharp edges. A brilliant soft rosé in colour, its flavours recall berries and cherries with hints of almonds and aromatic moss.

Effervescence: white and delicate froth followed by a fine and persistent perlage

Colour: soft rosé

Bouquet: berries, cherries, hints of almond and aromatic moss

Taste: dry, tasty, complex, harmonious and persistent, it provides a perfect expression to the softness of Pinot Noir



Wine name:	METODO CLASSICO ROSÉ – Talento Brut
Classification:	Vino Spumante di Qualità (V.S.Q.) - Bottle fermented
Type:	Spumante Metodo Classico Brut
Grapes:	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 75 hectolitres per hectare
Harvest period:	First half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press, with brief maceration before pressing. 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 3 years at a temperature of around 14 °C. Disgorging and topping up with dosage at 7 g/L.
Average analytical data:	
	Alcohol: 12.40 % vol.
	Sugars: 7 g/L
	Total acidity: 7.9 g/L
	pH: 3.15
	Pressure: 6 bar
Tasting notes:	
	Perlage: Minute-grained, continuous, persistent perlage. White, delicate mousse.
	Colour: Faint pink.
	Aroma: Fruits of the forest, marasca cherries, hints of almond and aromatic musk.
	Palate: Dry, full-flavoured, complex, well-orchestrated and persistent.
Food pairing:	An excellent aperitif, it works well with a variety of dishes, from fish-based crudités to 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. 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 four years after disgorging.