



HELIOS

BRUT NATURE

HELIOS, produced from a quality-selection of grapes from the finest vineyard parcels, is a Brut Nature of impressive elegance and fine complexity. It appears shimmering and radiant, with a dense, generous mousse and a spiralling bead of pin-point bubbles. Its intense, clean-contoured bouquet is redolent of apple and pear, backgrounded by scents of hawthorn blossom and aromatic herbs, which creates a dynamic balance between refreshing crispness and rich aromatics. Clean and dry on a palate that is broad and firmly-structured, with additional notes of fruit. Overall, a refined wine of beautiful proportions.

VIGNA: The vineyards, lying on hillslopes at 100-250 metres' elevation, are trained largely to Guyot at an average density of 4,000 vines/hectare. The grapes are hand-picked between mid- to late September, and the yield averages 85 hectolitres/hectare. The climate is temperate, with cold winters, hot but well-ventilated summers, and fairly good day-night temperature differentials.

VINIFICATION: After de-stemming and pressing, the must briefly macerates on the skins and is then gently pressed off with a pneumatic press. The must gravity-settles, then ferments at 18-20 °C. The secondary fermentation is carried out in accord with the Italian Method over a period of some three months.

SERVICE: Serve at 6-8 °C in a large-bowled tulip-shaped wineglass.

SERVING SUGGESTIONS AND CELLARABILITY: **HELIOS's** structure and full body make it an outstanding aperitif wine, partnering beautifully with antipasti and fish and vegetarian dishes. Enjoy it too with lighter meats and baked fish, such as turbot and John Dory; it is delicious as well with fresh goat and sheep cheeses. It is best enjoyed during the year following harvest, but if it is properly stored during a period of three years from harvest, both bouquet and palate will gain an impressive complexity.

Packaging:

Size	750 mL
Epal 80x120 6 btls/cs	480 bottles per pallet 5 layers, with 16 cases per layer.
American Pallet 12 btls/cs	600 bottles per pallet 5 layers, with 10 cases per layer.

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Alcohol	Res. sugar	Acidity	pH	Pressure	Net Extract
11.50% vol.	1 g/L	6 g/L	3.11	5.8 bar	19.4 g/L