



BELLELENDA

1986

Rosé Brut

Grapes: A blend of Raboso and Pinot Nero.

Appellation: Vino Spumante - Veneto

Notes: Destemming and pressing. Brief maceration with the skins followed by soft-pressing with a pneumatic press. Static decantation of the must. Fermentation at 64-68°F. Aging on fine lees for two months. Refermentation in steel autoclaves for a period of about 50 days at temperatures around 64°F.

Pink with crimson notes, luminous and brilliant. The perlage is fine, continuous and persistent. On the nose raspberry and strawberry notes are apparent. The palate is fruity, full and structured with elegance and hints of marasca cherry.

Food Pairing: On its own, it makes a very nice as an aperitif. Pair with traditional Italian starters, goat cheese, salmon and risottos.

Serving: Serve at 46-50°F.

Alcohol by Volume: 11.5%

Residual Sugar: 10 g/l

Total Acidity: 5.7 g/l

Formats: 750ml/12 bottles

Wine-Maker: Luigi Cosmo and Paolo Stiva

