



BELLAFINA PROSECCO VENETO

This lively Italian frizzante is produced entirely from Glera grapes harvested in late September from vineyards around the town of Treviso. Midway between the Italian Alps and the city of Venice, Treviso is affected by cooling alpine breezes and the Adriatic Sea. The abundance of sunny summer days allows for full ripening in what would otherwise be a quite cool climate.



After pressing and clarification of the must, primary fermentation is achieved in stainless steel vats over 8-10 days. Secondary fermentation occurs in glass-lined tanks over 45 days. This latter process, known as Charmat, creates the sparkling aspect of the wine while protecting the inherent freshness and preserving the bright but delicate fruit character of the indigenous Glera grape variety (traditional, time-intensive Champagne methods jeopardize these natural Prosecco assets). Relatively low pressure during the charmat process creates the “frizzante” style.

PROSECCO DOC

Intensely aromatic and crisp on the palate, with aromas and flavors of yellow apple, white peach, pear and notes of white flowers. Excellent as an aperitif, and a splendid accompaniment to a broad range of appetizers and lighter dishes; also a wonderful complement to fish and shellfish.

Thank you for your time and for your interest in Connoisseur Wines