



Bellenda, Carpesica di Vittorio (Veneto)

Prosecco San Fermo Brut DOCG

Vintage	2023
Winemaker	Bellenda
Region	Veneto
Alcohol	11.5% vol.
Grapes	100% Glera

Winemaking

The grapes are grown in the Carpesica area on calcareous clay soils rich in moraine deposits from the ancient Piave glacier. The vineyards face south-southwest and lie at an average altitude of 180 metres above sea level. After de-stemming and gentle pressing, the must is fermented at 18 - 20°C. The wine matures between 1 to 3 months. The second fermentation takes place using the Charmat method in 100 hl steel pressure fermenters over a period of about 2 months.

Our tasting note

Bright straw-yellow. Delicious Millesimato with fine perlage. The bouquet is delicate, with notes of baking spices, fresh pear, citrus and herbs. Exquisitely straightforward on the palate with a fine minerality. A finish of great length, lots of fruit and a hint of walnut shells.

Bellenda

The winery is located in the heart of the Conegliano Valdobbiadene area. Not far from the majestic Dolomites and the city of Venice. Bellenda produces typical, fine and elegant Prosecco sparkling wines in harmony between man and nature. Bellenda has been producing Prosecco for over 30 years, with the aim of expressing the potential of the territory and the many nuances of the native grape "Glera". Umberto Cosmo is one of a kind. One who is never satisfied. He founded the Azienda in 1986 with his three brothers near the village of Carpesica. Sustainability and quality are very important to Bellenda and the vineyards are cultivated as close to nature as possible. They rely on solar energy and other sources of renewable energy, recycled glass for their bottles and fight for greater biodiversity. They love what they do - even after 30 years of fighting for the best quality, they do it with the greatest passion.



Suitable with

