



Bellavista Franciacorta Brut Cuvee “Alma”



Varietal: Chardonnay (77%), Pinot Nero (22%), and Pinot Bianco (1%)

Appellation: Franciacorta DOCG

Acidity: g/l

Alcohol %:

Sugar Residual: 6.2g/l

Soil: 45% tuffaceous rock - 48% sandstone - 7% calcium.

Altitude: 200 - 350 meters

Exposure: South, South-East

Tasting Notes: The wine is a straw yellow color with greenish highlights and a fine, continuous bead. Ample and enveloping, the aromas range from ripe fruit to fresh flowers, all the way to vanilla and a creamy richness. In the mouth, it is mineral, fresh and vibrant, with aromatic notes of green apple to pear and a long, harmonious finish.

Vinification: : The Bellavista Franciacorta Brut Alma Cuvee is the quintessence of Franciacorta sparkling wine. It is an assemblage of many vintage selections with a few reserve wines from previous harvests, an essential treasure that perpetuates the winery’s style through time. Also important are the fermentation and elevage of part of these wines in small white oak barrels, which impart depth and complexity.

Food Pairing: Cold cuts. Fresh, fatty and medium mature cheeses. Fish based pasta and rice dishes. Lasagnetta with a white ragout

Accolades



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