

Bellavista





REGION

Lombardy

VARIETY

Pinot Nero 38%, Chardonnay 62%.

The charm of a proud structure magically twinned with a surprising grace. The true essence of the Pinot nero vineyard. The role of colour creates tone and stability, but it is also the elusive, delicate and constant taste and olfactory trait of a graceful masterpiece of nature. A miracle made possible thanks to the perfect phenolic ripeness of the grapes and what is now a rare wine processing method.

This Cuvée, produced with the utmost care and according to the most rigorous Bellavista standards, brings together more than 30 harvest selections, some of which ferment and mature in small white oak casks.



TASTING NOTES

A pale and lively mousse, while its perlage consists of small, denselypacked and persistent bubbles. It has an enchantingly elegant pale pink colour that over time takes on aristocratic antique rose hues. We are overwhelmed by its bouquet that starts off with faint sensations of white peach as its intense yet mellow character reveals the pleasing fragrances of wild strawberries, citrus fruit, golden delicious apples, and dog rose, with a lingering hint of toasted bread.

FOOD PAIRINGS

Surprising as an aperitif. Excellent when matched with fish, seafood or delicate meat dishes and chees.