Bellavista

Pas Operé Vintage Extra Brut
Franciacorta DOCG

REGION
Lombardy

VARIETY
65% Chardonnay, 35% Pinot Nero

The speed and determination shown in perceiving the essential components that can communicate the most authentic meaning of the concept of tradition throughout history.

A strict selection of harvests from what are considered the best vineyard plots. High hillside vineyards that on average are at least 30 years old and with prevalently south-easterly exposures.

The blending of 40 harvest selections that have been pursued and produced to express an elegant character, without any room for compromise.

Conceived to celebrate the value of true bonds that last in time.

The production process, inspired by long-standing traditions, involves fermentation of approximately 50% of the must in small white oak casks.

TASTING NOTES
A pale, lively and intense mousse while its perlage is fine and persistent. The purity and depth of colour leave one fascinated: the straw yellow hues tend towards brilliant gold. The intense bouquet reveals its complexity along with its remarkable purity. It follows on with an ample, embracing elegance, discreet yet persistent with nuances of honey, apples, camomile and a slight touch of vanilla, aniseed and Mediterranean herbs.

FOOD PAIRINGS
Thanks to its versatility, it is a suitable wine for any occasion. Must-try with fish dishes.