

















AZIENDA AGRICOLA BELLAVISTA

Rosé 2015

\$64.75

* Suggested retail price

	Product code	14465669
	Licensee price	\$56.17
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Lombardy
	Appellation	Franciacorta
	Varietal(s)	Chardonnay 66 %
	Varietal(s)	Pinot Noir 34 %
	Alcohol percentage	12,5%
	Colour	Rose
	Sugar content	6
	Closure type	Cork

ABOUT THIS WINERY

Those original vineyards, of extraordinary quality, are located on the Bellavista hill, so named for its splendid position, which looks out over lake Iseo and the entire Po Valley, all the way to the foothills of the Alps. Bellavista proposes a timeless style and class, the fruit of a simple approach and artisanal attention to even the smallest detail.

TASTING NOTES

The juvenile light pink hues can evolve into precious dusty colors with bottle-ageing, and are surrounded by a shining white foam and a thick, persistent pérlage. White peach aromas start the aromatic dance, followed and amplified by hints of wild strawberries, wildflowers and toasted bread. The mouthfeel is fleshy, dry, fresh but not sharp, punctuated by harmonious and seductive vibrations reminiscent of black currant and sweet almonds. Food pairing is with greasy, fatty, and fried dishes, and ...

PRODUCT NOTES

Soils that are rich in sand, gravel and silt and typically poor in clay, often with considerable thickness and high permeability. 230-350 m a.s.l. Continental climate with enormous benefits from the proximity of the lake Iseo, which has a huge mitigating effect on temperatures in both summer and winter. Evidence of this lies in Franciacorta's typically Mediterranean vegetation. Cultivation system Guyot - Plant density 5000 vines per hectare - Average age of vines 25 years

PRODUCTION NOTES

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020



FRÉCHETTE

VINS D'EXCEPTION

Harvest period Late august, early september. As always, the choice of the base wines is decisive, and that explains why the final assembly is made choosing from 30 vintage selections, some of which have matured in small white oak casks. Cellaring lasts 4 years or more after the harvest.

