

## AZIENDA AGRICOLA BELLAVISTA

**\$38.75**

\* Suggested retail price

### Bellavista Alma Gran Cuvée Franciacorta

 Vegan

	Product code	340505
	Licensee price	\$33.50
	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 88 %
	Varietal(s)	Pinot Noir 11 %
	Varietal(s)	Pinot Blanc 1 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Semi-dry
	Sugar content	3.7
	Closure type	Cork
	À boire	Ready to drink

#### 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

Rich and persistent foam. Thin strings of pearls form a lasting crown. The color is yellow and bright with green reflections. The nose is distinguished by a clear minerality with notes of ripe fruit, meringue, pastry and candied zest. The flavor is to match, with a crunchy texture that combines elegance and lightness, depth and harmony. Its lively character is firmly supported by a freshness that maintains its balance over time, a beautiful promise of longevity.

#### PRODUCT NOTES

Average age of the vines: More than 20 years.

<https://www.frechette.vin>  
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#### PRODUCTION NOTES

The rigorous selection of the plots is completed in the cellar, where they are vinified separately. Bellavista has 120 crop variations each year, plus 20 variations kept from previous years. The blend of at least 75 of these variations leads to the Alma Gran Cuvée. Reserve wines help define and maintain the Bellavista style through the years. Fermentation of at least 35% of the wines in oak barrels. Aging and refinement for at least 40 months.

