

FRANCIACORTA RISERVA DOCG MERAVIGLIOSO

Cultivation system	Guyot
Plant density	5000 vines per hectare
Yield	100 quintals of grape per hectare
Average age of vines	25 years
Harvest period	Late august, early september
Dosage	2 grams per litre
Acidity	7.0



1500ml

Meraviglioso is the name chosen by Vittorio Moretti for Bellavista's latest creation, an incredibly complex and articulated Franciacorta, intense and yet refined. Produced in a limited edition of just 5000 magnums, it is driven by the ambition to reach the highest levels and take on new challenges. The final blend includes some Vittorio Moretti reserve wines held in the cellars, from all 6 years in which they have been produced so far: 1984, 1988, 1991, 1995, 2001 and 2002, aged in large formats of 6 and 9 liters at low pressure, and in this case used as a liqueur. An unimaginable Franciacorta, a very personal interpretation of the technique used to make the most exclusive Champagnes in the world. Made from the best of the best of Bellavista, in a symbiosis that eschews even the slightest imperfection. The wine is of a deep, crystalline yellow, with a creamy foam and an extraordinarily persistent perlage. The bouquet is a roller coaster of emotions and nuances: notes of fine lees, with hints of bread and crust, fruity notes dominated by citrus, white peach and pineapple, all backed by a remarkable array of flowers and spice. The mineral and smoky notes envelop the palate, with a refinement that appears to last forever. The impressive body is sustained by a lively and deep acidic freshness, and the reserve wines contribute aromatic codas that become progressively more original and complex. Amazingly profound finish, almost unending.

