

BELLAVISTA

ALMA GRAN CUVÉE

FRANCIACORTA

Alma Gran Cuvée Bellavista is a point of excellence for our understanding of Franciacorta.

It is the ultimate expression of a project whose objective has been the search for the pure essence of harmony since 1977. Today it symbolises a tradition that strives to represent, in terms of quality and type, the most mysterious soul of the land of Franciacorta, and the wine-making style of Bellavista.

This result is achieved through craft methods that have become rare, as a result of the painstaking care we take with each individual phase of the process and the respect we have for 'time', choosing nature and its extraordinary biodiversity as the only guide and yardstick.

Its name, Alma, pays homage to the Land of Franciacorta which produces wonders to behold (from the Latin 'almus' meaning to nurture, feed, give life to, and by extension great, noble, magnificent).

AT THE VINEYARD

We have always tended the vineyard as if it were a small, precious garden.

Bellavista currently has **147** crus and these small plots are further split into **224 micro plots**. We work an area of **190 hectares** planted with vines where we have classified **64 different types of soil** which represent all 6 landscape units of Franciacorta - a model of biodiversity that gives us the magic of an extraordinarily vast range, rich with subtlety, at harvest time every year.

The widely-appreciated results found in *Alma Gran Cuvée* are obtained from **10 plots** in the **10 districts of Franciacorta** only, which have proven to be more suited to expressing characteristics of quality and elegance over the years. This choice requires a distinctive geographical location that meets the following requirements: South or South-East **orientation**, an **altitude** of 200-350 metres, and **full exposure** to the breezes coming from Lake Iseo and the foothills of the Alps.

The care of the vineyard is entrusted to true grape growing experts, and the average age of the vines, which has now exceeded **20 years**, is just one of the many parameters that attest to the utmost respect reserved for the work of winegrowers.

AT THE WINERY

The focus on the most subtle differences in the terroir continues relentlessly during the wine-making process, reaching a peak with the creation of the wines, a true and proper 'art' in which the uniqueness of each cru is immersed to obtain a complete, complex 'ensemble', destined to acquire perfect harmony through time.

The selection made at the vineyard is fully expressed in the wine cellar, where each individual plot is harvested separately to maintain the integrity and purity of the wealth of biodiversity sought in the vineyard.



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AT THE WINERY

Bellavista has **120 harvest variations** available every year, and added to these are at least **20 selections** obtained from **past harvests - 140 variations in total available for creating a cuvée**. This wonderful site produces *Alma Gran Cuvée*, creating its own unique story through the formation of **at least 75** of these variations. Within this diverse range, the **reserve wines** represent the greatest treasure trove to draw from when defining and continuing the sensory profile that characterises Bellavista style through time. Thanks to their contribution, every year we rediscover that unwavering taste that epitomises the essence of *Alma Gran Cuvée*, giving it that special texture and smooth subtlety that has always represented its distinctive character. Another distinguishing factor that adds value and uniqueness to this *Gran Cuvée* is the fermentation and production of at least **35%** of its wines in **small white oak barrels that are more than 35 years old**. Yet another aspect of quality that confers the recognised complexity of *Alma Gran Cuvée*'s aroma and taste.

The composition of the grapes is now redefined by a larger percentage of **Pinot Nero (22%)**, which introduces character, structure and depth to the components represented by **Chardonnay (77%)** and **Pinot Bianco (1%)**.

For 40 years we have been focusing on increasing the refinement time for *Alma Gran Cuvée*. In practice, time is our greatest ally for developing a technique that we have elevated to a true and proper art form. The refinement period for *Alma Gran Cuvée* is **at least 40 months, starting from harvest time**.

THE TASTE

White, bubbly and persistent **mousse**.

Tiny **pearl-like chains** forming an obvious crown that lasts. Dynamically fizzy and full of vigour.

Bright yellow in **colour** and luminous with obvious glints of green.

Bouquet characterised by strong minerality. Full and inviting, it embraces hints of sweet ripe fruit, meringue, pastries and candied citrus peel.

Flavour that fully matches the nose, with a creamy, almost crunchy sensation and a texture that combines elegance and lightness, depth and harmony.

The vibrant and contemporary character reflects its unmistakable identity. A character which is uncompromisingly supported by a freshness that maintains its balance over time, revealing a promise of longevity.



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