ALMA NON DOSATO ASSEMBLAGE 2

FRANCIACORTA DOCG

Alma Assemblage 2 is the most representative expression of Bellavista's winemaking heritage; it is the emblem of our understanding of terroir, Our Sense of Place.

HARVEST DIARY

The winter of 2022 featured unusually mild and dry weather, a trend that also marked the spring months. At the end of March – with a slight delay compared to the previous year – the vines began to bud, ushering in a growing season that saw rapid and concentrated flowering, mainly in the second half of May. The absence of rainfall in the first months of the year affected the vintage in two ways: it fostered very healthy grapes, protecting them from disease, and encouraged the vines to be more adaptable, particularly in sparse soil.

Starting in mid-June, the summer displayed decidedly hot traits, with high temperatures. The rains, although rare, arrived at the most opportune moments: those of 28th and 29th July, in particular, helped to re-establish water balance within the soils, supporting the continuation of ripening. The vines continued their cycle without interruption, exhibiting lively, green foliage, a sign of vegetative health that remained excellent right up to the harvest.

The 2022 harvest started early, on 8th August, fostered by lower temperatures that preserved freshness and aromatic finesse in the bunches. It ended on 24th August, at the end of a season that demanded attention and interpretative sensitivity, but which was able to reward the most balanced vineyards – particularly the most mature ones, whose roots, reaching deep down into the soil, found precious resources to support the vines in the driest periods.

The result is a vintage with great elegance and structure, capable of coherently narrating a territory that knows the strength of resilience and the harmony of natural balance.

FROM GRAPE TO GLASS

DENOMINATION Franciacorta DOCG
MAIN VINEYARDS Favento, Brede, Uccellanda, Rochetta,
Porte Alte, Sasso, Valli, Cancello Moretti, Casotte, Ceppate
AVERAGE AGE OF THE VINEYARDS 29-30 years
GRAPE VARIETIES 70% Chardonnay, 30% Pinot Noir
SELECTIONS From 25 Vineyards, with 38 Selections
CULTIVATION SYSTEM Guyot, Spurred cordon, Sylvoz,
Double arched, Single arched
PLANT DENSITY 5000 vines/ha
YIELD Chardonnay 10,000 kg /ha, Pinot Noir 9,000 kg/ha
HARVEST PERIOD From 8th to 24th August 2022
TYPE OF HARVEST Manual

PRESSING Free-run must, 1st blend, 2nd blend
ELEVAGE 27.3% in pieces, of which 20.5% CH and 6.8% PN
CREATION OF 'ASSEMBLAGE' 13th February 2023
RISERVA WINES 10.9% riserva wines of which 7.7%
Chardonnay 2021 and 3.2% Chardonnay 2020
BOTTLING March 2023
AGEING ON THE LEES Average 30 months
RIDDLING Manual
DOSAGE AT DISGORGEMENT 0 g/l
TYPE Zero dosage

RESIDUAL SUGARS 1.0 g/l, TOTAL SUGARS 1.0 g/l, ALCOHOL 12.5%, TOTAL ACIDITY 6.1 g/l, PH 3.04, TOTAL SULPHUR 51 mg/l (legal limit 185 mg/l)

WINE STUDY

COLOUR
Crystal-clear straw-yellow.

PERLAGE

Very fine and persistent, it is enveloped by a well-toned, creamy bubble.

BOUQUET

The terroir, the classicism of Bellavista and the exacting work conducted in the vineyard are evident, expressed in a stylistic personality imbued with craftsmanship and precision. The wine unfolds on the nose, poised between yellow citrus fruits, notes of ginger, beeswax and rock that pushes through the nose, evoking the palate.

PALATE

On the palate, it combines balance and dynamism. Directional, persuasive, gentle, complex, it reveals character and energy in the mouthfeel. Cedar, lemon leaf, white plum, a nuance of aromatic herbs, delicate hints of blond tobacco are the synthesis of a well-defined palate, the luminous source of a wine of infinite persistence combined with profound balance and harmony. Natural freshness is combined with stylistic maturity, creating a complete and satisfying taste experience.

Alma Assemblage 2 is the most exemplary expression of Bellavista's winemaking heritage; it is the emblem of our understanding of terroir, Our Sense of Place.





