

ALMA ROSÉ ASSEMBLAGE 2
FRANCIACORTA DOCG

Alma Assemblage 2 is the most emblematic expression of Bellavista's winemaking heritage. It embodies our understanding of the territory; 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

THE VINEYARD, OUR TRUTH

Denomination Franciacorta DOCG

Main Vineyards Favento, Brede, Uccellanda, Rochetta, Porte Alte, Sasso, Valli, Cancelli Moretti, Casotte, Ceppate

Average Age of the Vineyards 29-30 years

Grape Varieties 56% Pinot Noir, 44% Chardonnay.

Selections 31 Selections from 22 Vineyards

Cultivation System Guyot, Spurred cordon, Sylvoz, Double arched, Single arched

Plant Density 5.000 vines/ha

Yield CH 10,000 kg /ha, PN 9,000 kg/ha

Harvest Period From 8th to 24th August 2022

Type of Harvest Manual

GENTLE OENOLOGY

Pressing Free-run must, 1st blend, 2nd blend

Elevage 29,3% in pieces

Creation of 'Assemblage' 13 February 2023

Riserva Wines 14.8% Chardonnay 2021

Tirage March 2023

Ageing on the lees Average 30 months

Riddling Manual

Dosage at Disgorgement 3 g/l

Type Extra Brut

Residual Sugars 1.0 g/L, Total Sugars 4.0 g/L, Alcohol 12.5%, Total Acidity 6.0 g/L,
pH 3.03, Total Sulphur dioxide: 52 mg/L (legal limit: 185 mg/L).

WINE STUDY

Colour

Antique rose-pink.

Perlage

Very fine and persistent, it is enveloped in a creamy, punctiform bubble.

Bouquet

A journey into the essence of the wine: a garden filled with the scents of rose petals, peonies, jasmine and orange blossom.

The notes of grapefruit, candied blood orange, blackcurrant and raspberry, and a hint of white pepper tickle the senses and dominate the nose, rendering it pure, extremely vertical, elegant and mineral.

Palate

The refined palate reflects the pursuit of the highest quality, achieved through hard work in the vineyard aimed at perfection via freshness and fragrance. This multi-faceted, rich and structured wine is meticulous in its maturity, punctuated by tart notes of small red fruits, rosehip, citrus zest and chalky hints that define the place, and evoke the inescapable passing of time.



750ml | 1500ml | 3000ml