

ROSÉ 2021

FRANCIACORTA DOCG

When time meets its finest season, Bellavista's Millesimati are born.
Emblemes of the highest vocation of our winery, our Millesimati represent the rare encounter between nature, time and craftsmanship.

VINTAGE REPORT 2021

The vintage began with a mild winter, followed by a spring marked by abundant rainfall and some frost. This slowed the awakening of the vines slightly, resulting in later flowering. Cooler-than-average summer temperatures contributed to a balanced growth cycle.

An intense hailstorm hit the vineyards on 25 July, but the rise in temperatures in August fostered a successful and balanced vegetative recovery. The harvest began on 25 August with the first pressings to test and monitor the evolution of the analytical parameters.

Chardonnay showed greater resistance to the hailstorm's effects, while the more sensitive Pinot Nero grape variety required careful management. It was left on the vine to reach ideal ripeness and underwent intense selection and a reduction in yields. This resulted in healthy, uniform grapes with a pratile exhibiting great energy and tension, in perfect balance with the elegance of Chardonnay.

The outcome of this vintage is reflected in unique wines that express the full strength and personality of nature, enhanced by meticulous work in the winery.

FROM GRAPE TO GLASS

THE VINEYARD, OUR TRUTH

Denomination Franciacorta DOCG

Municipalities Erbusco, Adro, Cortefranca, Cazzago San Martino

Main Vineyards Brede, Casa Rosa, Cinquino, I Piani, Roccolo Lechi, Sasso, Valli, Carlino, Casotte, Inchine, San Zeno, Santuario.

Average Age of the Vineyards 35 years

Grape Varieties 56% Chardonnay, 44% Pinot noir

Selections From 22 vineyards, 29 selections

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

Plant Density 5000 vines/ha

Yield Chardonnay 1,000 kg/ha, Pinot noir 9,000 kg/ha

Harvest Period From 25 August to 4 September 2021

Type of Harvest Manual

GENTLE OENOLOGY

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

Elevage 44% in pièces

Creation of 'Assemblage' 29 March 2022

Riserva Wines 11,2% of which 6,5% Chardonnay, 4,7% Pinot noir

Bottling June 2022

Ageing on the lees Average 40 months

Riddling Manual

Dosage at Disgorgement 0,5 g/l

Type Extra brut

Residual Sugars 1,7g/L, Total Sugars 2,2 g/L, Alcohol 12,50 %, Total Acidity 6,8 g/L,
pH 3,11, Total Sulphur 51 mg/L (legal limit 185 mg/L)

WINE STUDY

Colour

Pearl pink, powder pink, luminous and elegant.

Perlage

Fine, elegant, and persistent, with a well-defined crown; complete and supremely refined.

Bouquet

Floral elegance of orange blossom and hibiscus. Fresh hints of small red berries (redcurrant, pomegranate) alternate with lively notes of tropical fruit and lychee, giving way to a subtle spiciness of pink pepper and an intriguing hint of flint.

Palate

An energetic entry on the palate, confirming the remarkable vitality of this vintage. A sip full of tension and backbone. Excellent crispness and depth, with an intriguing and dry finish, marked by exceptional cleanliness.



750ml | 1500ml