

FRANCIACORTA DOCG

TEATRO ALLA SCALA BRUT

Grapes	Chardonnay 75%, Pinot nero 25%
Cultivation system	Guyot
Plant density	5000 vines/ha
Yield	100 q/ha
Average age of vines	25 years
Harvest period	Late august
Ageing	36% in pièces, 64% inox
Dosage	2.0 g/l
Total acidity	6.9 g/l



750ml 1500ml

Dedicated to the legendary Opera House, to which the company has a great affinity and draws its inspiration, this is the best expression of the vintage and of the Bellavista style and philosophy. The grapes that make up this great cuvée, predominantly Chardonnay plus some Pinot Nero, are the highest possible quality and stem from a painstaking selection within individual vineyards. In addition to the exceptional quality of the raw materials used, this Franciacorta differs from other Bruts as half of the wines from which it is made mature for seven months in small oak barrels. Magestic in terms of balance, ably supporting and, at the same time, straddling the characteristics of the vintage, this Franciacorta Method is striking in its intensity and complexity. Citrine quartz yellow, it has very fine and persistent perlage, presaging the fragrances that embody the quintessence of the Bellavista style. The floral notes of elderberry and Mediterranean herbs are generous and elegant, while more unpredictable spicy hints follow, joined later by incense and flint. The mouthfeel is simultaneously dense, bold, aristocratic and creamy. The finish is magnificent in its rare elegance.

