

FRANCIACORTA DOCG
GRANDE CUVÉE
ALMA BRUT

Grapes	Chardonnay 79%, pinot nero 20%, pinot bianco 1%
Cultivation system	Guyot
Plant density	5000 vines per hectare
Yield	100 quintals of grape per hectare
Average age of vines	25 years
Harvest period	Late august, early september
Ageing	29% pieces, 71% inox
Dosage	5 grams per litre
Acidity	6.4



This cuvée embodies the quintessence of Franciacorta and the ideal harmony behind every Bellavista Franciacorta Method wine. It is made from mostly chardonnay grapes, followed by pinot nero and a small proportion of pinot bianco. At the winery, it is assembled by capable hands from many vintage selections and a few reserve wines from previous harvests, an essential treasure that perpetuates the winery's style through time. Also important are the fermentation and elevage of part of these wines in small white oak barrels, which impart depth and complexity. The wine is a straw yellow color with greenish highlights and a fine, continuous bead. Ample and enveloping, the aromas range from ripe fruit to fresh flowers, all the way to vanilla and pastry. In the mouth, it is mineral and sensorily complete, fresh and vibrant, and very consistent from an aromatic perspective. Long, harmonious finish.



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