

Bellenda

Veneto, Italy



BELLEND
1986

Crafted from the Cosmo family winery located in the very heart of the prosecco region on the hills surrounding Conegliano, about 50 miles north of Venice.

The three Cosmo brothers or 'Fratelli' in Italian: Umberto, Luigi & Domenico produce special Prosecco's from the family vineyards in the historic Prosecco DOCG Zone.



Prosecco's



Fratelli Extra Dry DOC Prosecco:

The must is first fermented at temperatures around 64°F. Refermentation in steel autoclaves for a period of about two months. The bouquet is generous, with emphatic notes of honeysuckle and green apple, displaying a balance between fragrance and refreshing crispness. The palate is fruit-forward and smooth, full-bodied and well-structured.

Varietal: Glera

Available in 750ml and 375ml

Fratelli Prosecco Rose:

Shimmering pale pink with dense, silky mousse from the meticulous care given to careful selection of fruit at harvest. Generous and fruit rich on the nose with wild strawberry, raspberry and cherry continuing to the palate. Crisp acidity well balances and carries through to a harmonious and elegant structure.

Varietal: Glera & Pinot Noir

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Wines



Bellenda San Fermo Brut Prosecco Superiore DOCG:

Aging on fine lees for variable periods of between one and three months. Re-fermentation in steel autoclaves for a period of about two months at temperatures around 64°F. Dull-straw in color. The bouquet is remarkably fine, intense with hints of fruit, particularly golden apple, peach and acaia blossom. On the palate, it is crisp and dry with excellent correspondence with the aroma.

Varietal: 100% Glera



Bellenda Brut Rose:

Briefly macerated on skins, the wine ages on fine lees and then re-ferments for about two months in steel autoclaves. Pink with crimson notes, luminous and brilliant. The perlage is fine, continuous and persistent. On the nose raspberry and red fruits notes are apparent. The palate is fruity, full and structured with elegance and hints of marasca cherry.

Varietal: A blend of Raboso and Pinot Nero.

Wines

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Bellenda Sei Uno Prosecco Superiore Brut D.O.C.G.:

Made in the method classico with secondary fermentation in the bottle each vintage, the must is fermented at temperatures around 64°F; then the wine mature sur-lie, and re-ferments in the bottle over 7 months. After disgorging it is topped up with the same wine, then given a further 6 months' aging before release. On the palate, it is clean-edged and ultra-crisp, mirroring the fragrance of the bouquet, while the finish is very long-lived.

Varietal: 100% Glera

91 Points Decanter 2017v



Così E D.O.C.G. Prosecco (Pet-Nat):

Completely fermented without SO2 added, fermentations is done on the skins in non temperature controlled wooden vats with the least possible intervention. Second fermentation take place leaving spent yeast cells as sediment on the bottom. Your choice on whether to pour carefully to leave the sediment on the bottom making it more clear or to make a tad hazy with the sediment mixing and turning the sparkling wine richer as the natural deposits appear!

Varietal: 100% Glera



Metodo Rurale Sparkling Wine on its yeast without SO2 added (Pet-Nat):

Unfiltered and retaining its natural yeast sediment, the wine appears slightly hazy with delicate pin-point bubbles. Dry, crisp and richly flavored, it releases a bouquet that is classic Prosecco with pronounced apple and pear but with fragrant lychee, white peach, honeysuckle and white mint as well.

Varietal: 100% Glera

