



BELLENDÀ

1986







### **WE CONSIDER, BELIEVE, CREATE**

These three words constitute the synthesis of what Bellenda is all about, who we are who work there, our family, and our close bond with our land.

We love exploring the vast world of sparkling wine, and right from the very beginning of the adventure called Bellenda, some thirty years ago, we committed ourselves irrevocably to producing a wide variety of effervescent wines.

That is a world that holds an enormous fascination for us and enables us to express ourselves in so many ways. All these various interpretations of effervescence—wines that are sparkling or semi-sparkling, with or without sediment, classic or Charmat method—can be woven and combined together, depending on the fruit from the vineyard, on local traditions, or even on a simple desire to try one's hand at something never before attempted.



## VINEYARD

Our vineyard is an intimate combination of environment and landscape, a work of both nature and man, and there we find the heart of our winemaking vocation. Respecting our vineyard and the environment of which it is a component is crucial for achieving that masterpiece of equilibrium, producing a wine, that is, that displays at one and the same time the personality of its terroir and that of those who make it.

We cultivate not just grapes, but, rather, a systemic life-force, whose health we must preserve and which we must tend long after its grapes are transformed into wine.



## WINE

Making wine means controlling the natural process of fermentation, ensuring that the dissolution of the fruit that is the grape cluster gives birth to a beverage, a food, that must of course be good but also and above all be healthy. Then, of course, there is the pleasure and the history that every wine enfolds within itself and conveys to us in every sip.

The terroir and its history should be eloquently expressed in every wine, as well as its vineyard and all that goes into its creation: traditions, approaches, and the efforts that they generate, so that, at the end, that wine is truly rooted deeply in this particular corner of earth.

## CARING FOR ENVIRONMENT

We live our lives among these vineyards, and we are the first to enjoy their fruit: a product that is healthy and in harmony with its environment is our overarching desire and goal.

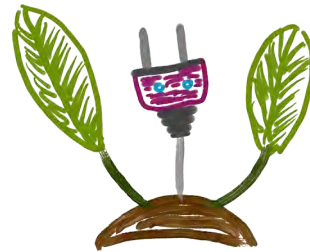
Here are some of the things that we do to reduce our environmental footprint:



We do not use weed-killers in the vineyard; rather, we work the soil, mow the grasses and we get help from our happy sheep.



We preserve large areas of woodland on the property to encourage biodiversity.



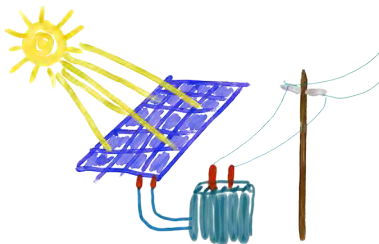
We recover the vine prunings and utilise them for producing energy.



We are gradually replacing conventional roofs with green roofs to slow the off-flow of rain.



We utilise recycled glass for our bottles and recycled packaging materials obtained from certified renewable sources.



The electrical energy we use comes almost entirely from our solar panels.



We use heat pumps and natural gas for heating spaces.

We reduce to a minimum the products we utilise in the vineyard, restricting ourselves to those approved in the Viticultural Protocol of Conegliano Valdobbiadene, a document created by a panel of experts, whose goal is to promote and protect the growing area and the beauty of its landscape.

We know that we still have much to do as we travel the path towards sustainability, but every day and every action are further steps towards a better relationship with nature.



# SAN FERMO

## Conegliano Valdobbiadene DOCG Prosecco Superiore Brut



**San Fermo** is produced through a natural fermentation of our glera grapes grown in the Conegliano hills, then refermented and matured over a number of months first in steel then in the bottle. This Prosecco expresses the renowned qualities classic to the glacier-derived morainic hills where these grapes are grown. In the glass, it appears luminous and sparkling, with a dense, continuous bead of pin-point bubbles. The bouquet is delicate and fragrant, the palate savoury with a fine vein of minerality, and the finish concludes with a tasty tang of crisp walnut husk.

**ORIGIN OF THE NAME:** San Fermo is the name of the country church adjacent to the vineyard where these grapes are grown.

**VINEYARD:** The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Moun Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,000 vines per hectare and are trained largely to Sylvoz but to the double-arched cane system as well. Harvest generally occurs in the second half of September and the vineyard yield averages 85 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18–20°C. The wine matures sur lie 3 months. The second fermentation is performed in accord with the Italian method, in 100hl fermenters for a period of some 2 months.

**SERVICE:** Enjoy at 6–8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine's bouquet.

**FOOD PAIRING AND WHEN TO ENJOY:** **San Fermo** makes an outstanding aperitif, but it pairs beautifully as well with antipasti and with vegetable and fish first courses. Its fine structure allows good improvement during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even four years after harvest.

Alcohol	Res. Sugar	Total Acidity	pH	Pressure	Net Extract
11,60% vol.	6,5 g/L	5,3 g/L	3,32	6 bar	19,5 g/L





# MIRAVAL

## Conegliano Valdobbiadene DOCG Prosecco Superiore Extra Dry



Made from glera grapes grown in the Conegliano and Valdobbiadene hills, **Miraval** is produced according to the Italian method, which yields a smooth, delicate sparkling wine of outstanding finesse, with a distinctive floral and fruit-rich bouquet. With its luminous appearance, it releases a lively, dense bead of pin-point bubbles. A stylish, rich bouquet forefronts crisp notes of Golden Delicious apple, pear, and wisteria, and its overall quality is a superb balance between luscious aromas and tangy crispness.

**ORIGIN OF THE NAME:** **Miraval** is a local place-name, where the grapes are grown.

**VINEYARD:** The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Mount Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,800 vines per hectare and are trained to the Sylvoz system. Harvest generally occurs in the second half of September and the vineyard yield averages 85 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18–20°C. The wine matures sur lie 3 months. The second fermentation is performed in accord with the Italian method, in 100hl fermenters for a period of some 2 months.

**SERVICE:** Enjoy at 6–8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine's bouquet.

**FOOD PAIRING AND WHEN TO ENJOY:** Outstanding as an aperitif wine, **Miraval** is also a magnificent partner to shellfish finger foods and antipasti, and it begs to be enjoyed with light risottos and Treviso's traditional casatella cheese. It will show good development during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even three years after harvest.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,50% vol.	14 g/L	5,2 g/L	3,20	6 bar	18,6 g/L



## SEI UNO

### Conegliano Valdobbiadene DOCG Prosecco Superiore Extra Brut Rive di Carpesica



This Conegliano Valdobbiadene sparkling wine, departing from the normal Italian method refermentation, adheres to the more classic refermentation in the bottle method. After the wine spends a number of months sur lie, the wine is disgorged and receives a further six months ageing in the cellar, which confers on **Sei Uno** a subtle complexity that beautifully complements the aromas classic to Prosecco Superiore. The bouquet releases rich notes of rennet apple and freshly-shelled hazelnut, enlivened by rosemary and mint. On the palate, it is clean-edged and ultra-crisp, like the first bite into an apple, mirroring the fragrances of the bouquet, while the finish is very long-lived.

**ORIGIN OF THE NAME:** This wine was first made for the family's enjoyment at a special event in 1961.

**VINEYARD:** The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Mount Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,000 vines per hectare and are trained to a mix of Sylvoz and Cappuccina. Harvest generally occurs in the second half of September and the vineyard yield averages 80 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18-20°C. The wine matures sur lie for a few months, then the wine re-ferments in the bottle over 14 months. After disgorging it is topped up with the same wine, then given a further 4-6 months' ageing before release.

**GLASS AND SERVICE:** Enjoy at 6-8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine's bouquet.

**FOOD PAIRING AND WHEN TO ENJOY** Sei Uno is the perfect accompaniment to fish- and vegetable-based antipasti and other dishes. It will show good improvement during the four years following the vintage date; if it is well stored, its nose and palate will grow in complexity well over six years after harvest.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,64% vol.	3,04 g/L	6,15 g/L	3,20	5,8 bar	23,1 g/L





BELLEND A

1986

## S.C. 1931 – Metodo Classico

### Conegliano Valdobbiadene DOCG Prosecco Superiore Pas Dosé



The glera grapes grown in the Conegliano hills gave us a base wine of impressive complexity and minerality. The second fermentation in the bottle, in accord with the classic method, enhanced its fragrances and aromatic qualities, imbuing this sparkling wine with a striking personality. It boasts an intense bouquet of hazelnuts and juicy apple and pear, alongside hints of acacia honey, fresh-baked rolls, and apple cake.

**ORIGIN OF THE NAME:** It takes its name from the initials of Sergio Cosmo, Bellenda’s founder, and his year of birth.

**VINEYARD:** The glera grapes are cultivated in Carpesica area, in limestone–clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Moun Pizzoc and Mount Visentin. The vineyards, facing south–southwest at an average elevation of 180 metres, are planted to an average density of 4,200 vines per hectare and are trained to the Sylvoz system. Harvest generally occurs in the second half of September and the vineyard yield averages 85 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy and with consistent breezes. The day–night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** After the clusters are de–stemmed and the grapes gently pressed, the must is gravity–settled then fermented partly in steel and partly in oak barrels, with no temperature control. The wine matures sur lie for 3 months before the second fermentation. During the second fermentation in the bottle, the wine rests sur lie for 24 months, and is then disgorged and topped up with the same wine, with no liqueur d’expédition.

**GLASS AND SERVICE:** Enjoy at 6–8°C in a large Prosecco crystal glass. Avoid using a flute.

**FOOD PAIRING AND WHEN TO ENJOY:** Excellent as an aperitif wine, S.C. 1931 is as superb partner to antipasti and risottos as well, and should be tried with roast poultry and veal. It will show good development during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even five years after harvest.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,48% vol.	1 g/L	5,44 g/L	3,12	6 bar	19,0 g/L



# LEI

## Conegliano Valdobbiadene DOCG Prosecco Superiore DRY



On the same path of our Prosecco Superiore characterizing Bellenda, in the continuous search for those wines that in the past were the most authentic expression of our hills, this Valdobbiadene DOCG investigates in the tradition of bottle fermented wines with higher residual sugar. It is a sparkling wine that was created to rediscover unusual combinations and best accompany some of the most traditional dishes of Venetian cuisine, where the important sweet / salty / acid mix must match in the accompanying wine. Disgorgement occurs after eighteen months of resting on the yeasts and is followed by aging in the cellar for at least another six months. This gives LEI subtle complexity tones that combine with the most typical aromatic characteristics. The scent is reminiscent of flowers such as white bergamot, wisteria and freesia with notes of golden apple and freshly peeled hazelnuts with hints of aromatic herbs. On the palate it is clean and persistent with an excellent correspondence to the scent.

**VIGNA:** The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Mount Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,200 vines per hectare and are trained to a mix of Sylvoz and Cappuccina. Harvest generally occurs in the second half of September and the vineyard yield averages 70 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

**VINIFICAZIONE:** clusters are de-stemmed and the berries gently pressed, the must is gravity-settled then fermented at 18–20°C. The wine matures sur lie, then the wine re-ferments in the bottle over 32 months. After disgorging it is given a further 6 months' ageing before release.

**BICCHIERE E SERVIZIO:** servire a 6–8 °C in calice ampio da Prosecco.

**ABBINAMENTI E EPOCA DI CONSUMO:** Lei is the perfect accompaniment to fish- and vegetable-based antipasti, non aged goat cheese, liver and fish. It will show good improvement during the four years following the vintage date.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,92% vol.	26,24 g/L	6,54 g/L	3,08	5,7 bar	20,1 g/L



# COSÌ È (Col Fondo)

## Conegliano Valdobbiadene DOCG Prosecco Refermentation in the bottle – Sparkling on the lees



This wine is an intriguing exemplar of the custom of local farmers of enjoying un-filtered Prosecco with their meals. Since it retains its natural yeast sediment, the wine appears slightly hazy, with delicate, pin-pint bubbles. Dry, crisp, and richly-flavoured, 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.

**VINEYARD:** The Glera grapes are grown in a south-southwest facing vineyard near Carpesica planted in limestone-clay soils rich in glacial residue from the ancient Piave glacier, which descended the Fadalto saddle between the Pizzoc and Visentin mountains. The elevation averages 180 metres, and the vines are trained to the Sylvoz system, at a density of some 4,200 vines per hectare. The grapes are hand-harvested, beginning in the second third of September, with a yield of 70 hectolitres/hectare. Winters are cold, and summers are warm but not humid, with constant breezes and significant day-night temperature differentials in the summer.

**VINIFICATION:** After the grapes are gently pressed, the must is gravity-settled then given a traditional, off-the-skins fermentation, with a brief maceration. Unfermented must is then added to the wine and it undergoes refermentation in the bottle, usually with the first warm days of spring, slightly before or after Easter.

**GLASS AND SERVICE:** Serve at 6–8°C in ample-size crystal. Avoid use of the narrow flute.

To enjoy it clear, carefully pour the wine into a serving carafe; to enjoy it with its natural sediment, pour directly into the glass: initially the wine will be clear, then its rich deposits will appear.

**SERVING SUGGESTIONS AND CELLARABILITY:** *Cosi è* is a wonderful wine to enjoy with an aperitif, a picnic, and with cold dishes in general; it loves the simplest of meals. If stored appropriately, its fine body will ensure significant evolution over the years, gifting superb complexity on both nose and palate over the 4 years following its harvest year.



Alcohol	Sugars	Total acidity	SO <sub>2</sub>	Pressure	Extract
10,71% vol.	0,7 g/L	5 g/L	53 ppm	2,5 bar	18 g/L



# PROSECCO DOC ROSÉ

## Brut



This fragrant, graceful rosé is the fruit of a selection of grapes from the finest vineyards in the northern area of Prosecco DOC.

The Glera grape comes from the northernmost area of the province of Treviso, while the Pinot Noir grapes come from areas rich in limestone skeleton, to ensure a good structure to the wine.

It appears pink with crimson notes, luminous and brilliant, with delicate bead of fine bubbles and a soft but generous mousse. The bouquet is generous, with emphatic notes of raspberry and amarena cherries, displaying a wonderful balance between the aromatic notes and the sense of freshness. The palate is fruit-forward and smooth, full-bodied and well-structured; overall, it is a harmonious and elegant wine.

**VINEYARD:** vineyards located in the DOC Prosecco area. South-southwest facing, at 70 metres' elevation, the vines are largely trained to the spurred cordon system and planted at an average density of 4,000 vines per hectare. The harvest, strictly by hand, is carried out in mid-October; the vineyard yield averages 9000 kg/ha. The weather is temperate, with cold winters and warm summers, with good ventilation; day-night temperature differentials are fairly good, particularly in the summer.

**VINIFICATION:** The clusters are de-stemmed, the juice macerates briefly on the skins, and is then gently pressed in a bladder press. After gravity-settling, the must is fermented 18–20°C, then re-ferments in 3000 Liters steel pressure fermenters for about three months, in accord with the Italian Method.

**SERVING GLASS:** Enjoy best at 6–8 °C in generous Prosecco stemware.

**PAIRING AND CELLARING:** Prosecco Rosé Brut is a wonderful aperitif wine, while its full body and structure make it a superb partner with traditional Italian antipasti and first courses of fish and vegetables; the adventuresome will want to try it with fresh sheep and goat cheese. It is best enjoyed in the first year following harvest, but if well stored, both nose and palate will develop fine complexity over the two years following harvest.

Alcohol	Res. Sugar	Tot. Acidity	pH	Pressure	Net Extract
11,50% vol.	8 g/L	6,20 g/L	3,02	5,5 bar	20 g/L





# FRATELLI COSMO – Prosecco Rosé

## Prosecco DOC Rosé Extra Dry Millesimato



This fragrant, delicate **Prosecco Rosé** is a quality selection of the finest Glera and Pinot Noir grapes grown in individual vineyard parcels in the province of Treviso, where limestone-rich soils ensure a firm structure to the wines here.

It appears a lovely, shimmering pale pink, with dense, silky mousse, testifying to the meticulous care lavished on quality selection of the fruit at harvest.

The bouquet is generous and fruit-rich, redolent of cherry, raspberry, and wild strawberry. That fruit continues onto a stylish palate, whose crisp acidity gives admirable support to the wine's harmonious, elegant structure.

**VINEYARDS:** The vineyards, all within the Prosecco DOC zone, face south-southeast at elevations of 70–250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

**VINIFICATION:** After the clusters are destemmed and the grapes pressed, the must spends a brief period on the skins and then is gently pressed off with a bladder press. The must is then gravity-settled and fermented at 18–20°C. Effervescence is achieved via the Italian Method in 30hl steel pressure fermenters over a period of minimum two months.

**GLASS AND SERVICE:** Serve at 6–8°C in large stemware, so the wine can release its varietal characteristics.

**SERVING SUGGESTION AND PERIOD OF ENJOYMENT:** Prosecco Rosé Extra Dry is an outstanding sipping wine, but its full body and firm structure makes it a beautiful partner to first courses of fish and vegetables, as well as to traditional Italian tomato-based preparations. The adventuresome should try it with young goat and ewes-milk cheese.

It will be at its best over the two years following the harvest, and if stored away from light and heat, its bouquet and palate will achieve impressive maturity.

Alcohol	Res. sugar	Total acidity	pH	Pressure	Net Extract
11,50% vol.	12,8 g/L	6,10 g/L	3,01	5,5 bar	19,1 g/L





# FRATELLI COSMO – Prosecco

## Prosecco DOC Extra Dry



This graceful, fragrant Prosecco is the fruit of a selection of grapes from the finest vineyards in the zone of Cordignano, Sarmede, and Cappella Maggiore in the hills of Treviso.

It appears luminous and sparkling, with a delicate bead of fine bubbles and a soft but generous mousse. The bouquet is generous, with emphatic notes of Golden Delicious apple, peach, and wisteria, displaying a wonderful balance between fragrance and refreshing crispness. The palate is fruit-forward and smooth, full-bodied and well-structured; overall, it is a harmonious and elegant wine.

**VINEYARD:** The Glera grapes are grown in the hills of Cordignano, Sarmede, and Cappella Maggiore in south-southwest facing vineyards, at elevations of 120–240 metres. The vines, largely trained to the Sylvoz system, are planted to an average density of 4,000 per hectare. The harvest, entirely by hand, is carried out in mid-September; the yield averages 90 q/ha. The weather is temperate, with cold winters and warm summers, with good ventilation; day-night temperature differentials are significant, particularly in the summer.

**VINIFICATION:** The clusters are de-stemmed then gently pressed in a bladder press. After gravity-settling, the must is fermented 18–20°C, then re-ferments in 100hl steel pressure fermenters for about two months, in accord with the Italian Method.

**GLASS AND SERVICE:** Enjoy best at 6–8 °C in generous Prosecco stemware.

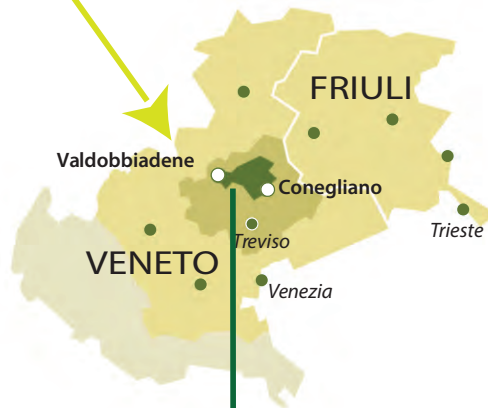
**SERVING SUGGESTION AND PERIOD OF ENJOYMENT:** our Prosecco is an ideal aperitif wine, while its firm structure and body admirably suit it for partnering with Italian antipasti and first courses of vegetable and fish.




It is best enjoyed in the first year following harvest, but if well stored, both nose and palate will develop fine complexity over the two years follow.

Alcohol	Res. sugar	Total acidity	pH	Pressure	Net Extract
11,50% vol.	12,8 g/L	6,10 g/L	3,01	5,5 bar	19,0 g/L



# Bellenda is here



- Conegliano Valdobbiadene DOCG 
- Prosecco DOC 
- Provincia di Treviso 

**Conegliano Valdobbiadene Prosecco Superiore DOCG:** the production area comprises the hilly slopes of fifteen municipalities. There are now around 6500 hectares of vineyards on the DOCG register.

**Prosecco DOC:** the production area extends over nine provinces in Veneto and Friuli. The most important production area is the province of Treviso



  
**BELLEND**  
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Visit us in Carpesica, the small village where Bellenda is located: we will show you our vineyards and winery and you can have a direct experience on how we work to give you our sparkling wines.



BELLEND  
Via Giardino 90  
31029 Vittorio Veneto (TV)  
ITALIA  
tel. +39 0438 920025  
info@bellenda.it  
www.bellenda.it

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