



# BELLEND A

1986

## CON ALTI – Pet–Nat

### Colli trevigiani IGT – Non–filtered



NO  
added  
sulphites  
–  
Pet–Nat

Total sulphite:

< 10 ppm  
(parts per million)

Produced naturally during fermentation with ambient yeasts.

#### Packaging:

Btl. size	Case
750 ml	x 12

For over ten years now, we have been making our wines with ever greater attention to their authenticity, so that the wines we produce will express to the highest degree possible the qualities of the grapes that we grow on our hillslopes. Con Alti is the latest fruit of our research, a wine redolent of the aromas classic to the grapes grown in our terroir, and with no added sulphites. It is made through a single fermentation that concludes in the bottle itself, as opposed to the usual secondary fermentation and addition of preserved must. It therefore contains a natural yeast sediment, which creates a slight haze. Exhibiting a delicate bead of pin–point bubbles, it is dry, crisp, and full–fruited, with pronounced hints of apple and pear alongside honeysuckle, white mint, rosemary, and acacia blossom.

**VINEYARD:** The soils are loose and limestone–derived, with abundant remains of moraine from the ancient Piave glacier that descended from the Fadalto saddle between Mt. Pizzoc and Mt. Visentin. The vines are trained to a variety of systems, depending on the age of the vines, ranging from a simple vertical trellis and traditional Bellussera radiating spokes to some vines supported by trees. Vineyard densities average 3,500 vines per hectare. The grapes are hand–harvested, usually starting in the second third of September, with a yield of 60–hl/hectare. The climate is characterized by cold winters and summers that are hot but not humid, and with good ventilation. Day–night temperature variations are significant, particularly in the summer.

**VINIFICATION:** The clusters are de–stemmed and the grapes pressed, with a brief maceration during fermentation, in accord with local traditions. Towards the end of fermentation, the still–fermenting wine and a slight amount of natural residual sugar are bottled, so that the fermentation concludes in the bottle. No sulphites are added.

**GLASSES AND SERVICE:** Serve in an ample Prosecco glass at 6–8°C. You may choose whether to enjoy it clear or slightly hazy. In the first case, open the bottle and very gently pour the contents into a carafe. In the latter, pour the wine directly into the glasses; at first, the wine will be clear, then it will be richer in natural sediments.

**PAIRINGS AND STORAGE:** Con Alti is a straightforward, natural wine that pairs beautifully with everyday meals and convivial get–togethers.

If stored properly, its structure will support its evolution during ten years after harvest, as it develops an enviable complexity on the nose.

Alcohol	Res. sugars	Total acidity	Total SO <sub>2</sub>	Pressure	Net extract
11,22% vol.	traces	5,20 g/L	< 10 ppm	2,5 bar	18 g/L



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