

"SAN FERMO," BELLENDIA, PROSECCO DI CONEGLIANO VALDOBBIADENE, DOC, BRUT, 2007

Azienda Agricola Bellenda



On the hills surrounding Conegliano, about 50 miles north of Venice, lies the beautiful estate of Bellenda. In 1987, Sergio Cosmo started this winery, which is located in the very heart of the Prosecco-producing region, while also completely replacing the vine varieties on land he already owned. The Cosmo family also redesigned the layout of the vineyard, planting 80% of the grapes now used for Prosecco and other sparkling wines, with the rest used for still wines. Today the family business is run by Umberto and Luigi Cosmo who have a passion for wine making that marries tradition with innovation for the production of truly outstanding wines.

Tasting Notes: Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit. Available in 3 bottle sizes - 750ml, 375ml, or 1.5L Magnums.

Region: Veneto

Classification: Prosecco di Conegliano
Valdobbiadene DOC

Area of Production: Vittorio

Grape Variety: 100% Prosecco

Soil: Sandy, rich in calcium

Average Age of Vines: 5-25 years

Trellising System: Syloz

Planting: 2.5 x 1m

Production per Acre: 6.02 tons

Vinification Technique: Stainless steel, then
Method Charmat for 2 months

Sugar: 7-8 g/l

Pressure: 5.5 bar

Total Acidity: 6-7 g/l

PH: 3.15

Alcohol: 11.5%

Total Cases Produced: 20,830