

"SAN FERMO," PROSECCO SUPERIORE, CONEGLIANO VALDOBBIADENE, DOCG, 2009

Azienda Agricola Bellenda



The beautiful estate of Bellenda is located amidst the hills of Conegliano, about 50 miles north of Venice, in the very heart of the prosecco-producing region. Sergio Cosmo established the winery in 1987. He completely redesigned the vineyard, as well as replacing the vine varieties on land he already owned. Today, the family business is run by Umberto and Luigi Cosmo, brothers united in their passion for wine-making. Their sparkling wine is first aged in steel tanks and then, for several months, in the bottle, reflecting the owners' marriage of tradition and innovation in the production of outstanding wines.

Origin of the name: An old church dedicated to San Fermo is located adjacent to the vineyard where the grapes for this prosecco are grown.

Tasting Notes: Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit.

Region: Veneto
Classification: Prosecco di Conegliano
Valdobbiadene DOC
Area of Production: Vittorio
Grape Variety: 100% Prosecco
Soil: Mixed clayey, chalky soil
Average Age of Vines: 30 years
Trellising System:
Sylvoz and double arched cane
Planting: 2.5 x 1m

Production per Acre: 909 gallons
Vinification Technique: stainless steel, then
metodo charmat for 2 months
Sugar: 8.0 g/l
Pressure: 5 bar
Total Acidity: 6.0 g/l
PH: 3.20
Alcohol: 11.5%
Total Cases Produced: 16,660