

# "COL DI LUNA" ROSE DI VALMONTE, PINK SPARKLING WINE, NV

Azienda Agricola Bellenda



*"Pretty pink color with an attractive salmon hue; pours up with a white froth that settles back to a lasting bubble stream. Fresh, delicate berry scent adds a distant, elusive fresh-herb note. On the palate it's crisp and dry, good creamy texture on the palate, fresh red berries and an attractive, subtle earthy character"*

Robin Garr's 30 Second Wine Advisor

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:** The late harvested Raboso is an "old local variety" grape from the Veneto region, mostly grown near Treviso on the flatlands on the east side of the Piave River. It is characteristically very tannic and highly acidic, the perfect quality for making bubbly wine, and the dark red skin produces the pink color. The Pinot Nero then adds the elegant aromas to this *dry* sparkling wine.

**Region:** Veneto

**Classification:** Italian Pink Sparkling

**Area of Production:** Piave

**Grape Variety:** 85% Raboso, 15% Pinot Nero

**Soil:** Sandy rich in calcium

**Average Age of Vines:** 10 to 20 years

**Spacing of Plants:** 1m x 3 m

**Trellising System:** Cordone Speronato

**Production per Acre:** 5.8 tons

**Vinification Technique:** Metodo Charmat

**Maturation:** None

**Total Acidity:** 6.5 g/l

**Sugar Content:** 14 g/l

**PH:** 3.2

**Alcohol:** 11.5%

**Total Cases Produced:** 1,666