



BACEN

Brilliant straw colour with golden reflections.
Delicate aromas of wild flowers and roses with citrus notes such as blood orange and grapefruit zest. Hints of toast, dried fruit and tobacco.
Elegant structure enhanced by fine perlage is enriched by an exquisite minerality that lingers long after swallowing

Vineyards: Val d'Oca vineyard

Grape varieties: 100% Pinot Noir

Soil: clayey with a delicate surface limestone vein

Breeding: Bilateral Guyot at 1 metre above the ground. 4000 vines per hectare. Reduced bud load

Average age of vines: 10 years

Yield: 70 hl/ha

Harvest: by hand with selection of the bunches in the vineyard.

Vinification: soft pressing of the grapes with fermentation temperature 18°C. Re-fermentation in the bottle

Ageing: in bottle before disgorgement for at least 18 months. Following disgorgement, resting in bottle for at least 6 months before marketing

Pairing: suitable with grilled fish and seafood such as prawns, squid and cuttlefish. It accompanies soft, creamy cheeses such as brie, camembert and goat's cheese.

Try it with a creamy cheese risotto or with mushrooms or truffles.

Serving: serving temperature 8-12°C.

Analytical data:

Alcohol content 12.0 %.

Residual sugars <1.0 g/l

Total acidity 6.8 g/l

pH 3.1

TIZIANO BELLINI

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