



BELLAGUARDIA RISERVA DI MARIO

Charming, striking and exciting top quality spumante. From the Belvedere vineyard, a cru that meets the challenge against time.

grapes Produced from a selection of Durella and Pinot Bianco grapes. Harvested manually in crates.

area of production Belvedere, a vineyard owned by the company, on the southern slope of the hill where the Castles of Romeo and Juliet stand, at an altitude of 250 m asl.

duration of maturation For over ten years on selected yeasts.

alcohol content 12,5% Vol.

first year of production 1995.

NOTES FOR TASTING



visual examination Golden yellow.

bouquet Intense, exceptionally persistent notes of ripe fruit.

taste Almost excessively complex, very intense and savoury, with long expressiveness of the after taste.

BELLAGUARDIA
METODO CLASSICO

RISERVA DI MARIO

classification	Quality spumante wine - Reserve
wine typology	Spumante extra brut Reserve
grape variety	Durella and Pinot Bianco
secondary fermentation	Classical method with second fermentation in the bottle
aging on lees	For over ten years on selected yeasts
production area	Belvedere, southern slope of the castle hill
altitude	200 - 250 m asl
type of ground	Free muddy-argillaceous, calcareous
training system	Trentino espalier
yield	50 Hl per hectare
harvest	Manual in crates with cooling in thermo-regulated room
vinification	Soft pressing and fermentation in stainless steel at 15° C
colour	Golden yellow
bouquet	Intense, exceptionally persistent notes of ripe fruit
taste	Almost excessively complex, very intense and savoury, with long expressiveness of the after taste
food pairing	This is a fine wine for meditation and combines well with fish, sweet cheeses and white meats, dry biscuits and pies that are not too sweet



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