



BELLAGUARDIA ZERO

pas dosè



Nature without any compromises: a nectar made with absolute expressive freedom comes from our vineyards. Nothing else but grapes and the soil where they grow. A particular climate, manual harvest, the strictness in following the "Metodo Classico" and the idea of a wine created without following any prescribed rules: this is how Zero was born. It mirrors our identity defined by purity, it is a Pas Dosè without any addition of sugar and sulfites when disgorgement takes place.

grape varieties	<i>Selection of Pinot Blanc and Durella, manually harvested in crates.</i>
production area	<i>Galantiga, privately owned vineyard on the southern hillside of Romeo and Juliet's castles at 200m asl.</i>
aging on lees	<i>At least 48 months, on selected yeasts.</i>
alcohol content	<i>12% vol.</i>
first year of production	<i>2009.</i>
bottles sizes	<i>750 ml - 1,5 lt - 3 lt - 6 lt - 9 lt - 12 lt</i>
awards	<i>Gilbert & Gaillard concours international 2017 medal 90+ 91/100</i>



TASTING NOTES

colour	<i>Pale yellow.</i>
bouquet	<i>Harmonious and clear notes of ripe fruit, white blossoms and bread crust.</i>
taste	<i>Elegant notes with fine texture, very dry, with flavors of less ripe apricot, licorice and pineapple.</i>



BELLAGUARDIA
Metodo Classico

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classification	<i>Quality sparkling wine</i>
wine typology	<i>Metodo Classico Pas Dosè</i>
grape variety	<i>Pinot blanc and Durella</i>
secondary fermentation	<i>Metodo Classico with secondary fermentation in bottle</i>
aging on lees	<i>At least 48 months on selected yeasts</i>
production area	<i>Galantiga, southern hillside of Romeo and Juliet's castles</i>
altitude	<i>200m asl</i>
type of ground	<i>Silty clay, calcareous</i>
training system	<i>Trentino pergola style</i>
yield	<i>50 hl/ha</i>
harvest	<i>Manual harvest in crates with cooling in cold storage or in caves</i>
vinification	<i>Soft pressing and stainless steel fermentation in vessels at 16°C</i>
colour	<i>Pale yellow</i>
bouquet	<i>Delicate, harmonious and clear notes of ripe fruit, white blossoms and bread crust</i>
taste	<i>Elegant notes with fine texture, very dry, with flavors of less ripe apricot, licorice and pineapple</i>
food pairing	<i>Ideal with fish, cheese (also aged) and white meat.</i>
bottles sizes	<i>750 ml - 1,5 lt - 3 lt - 6 lt - 9 lt - 12 lt</i>
awards	<i>Gilbert & Gaillard concurs international 2017 medal 90+ 91/100</i>




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