

## ALMA NON DOSATO ASSEMBLAGE 3 FRANCIACORTA DOCG

Alma Assemblage 3 is the most representative expression of Bellavista's winemaking heritage; it is the emblem of our understanding of terroir, Our Sense of Place.

### HARVEST DIARY

The 2023 harvest was characterised by abundant yields and variable weather conditions.

After a dry and hot start to the year, spring saw a decisive change of course: frequent rainfall and milder temperatures fostered balanced vegetative development.

The vintage recorded the highest number of rainy days in the last 25 years, making it necessary to carefully monitor the health of the vineyards.

The harvest began on 8th August but was interrupted almost immediately by rain. It resumed on 27th August in ideal conditions for slow and steady ripening, creating the conditions for fresh, elegant and expressive wines.

The Chardonnay is crystal-clear and full-bodied with good acidity, while the Pinot Nero expresses great maturity. A generous harvest, it was managed with targeted practices in the vineyard and in the winery.

### FROM GRAPE TO GLASS

#### *THE VINEYARD, OUR TRUTH*

**Denomination** Franciacorta DOCG

**Main Vineyards** Brede, Budrio, Casello, Casotte, Cinquino, Favento, Lechi, Sasso, Pagulle, Valli

**Average Age of the Vineyards** 30 years

**Grape Varieties** 69% Chardonnay, 31% Pinot nero

**Selections** From 25 vineyards, 39 selections

**Cultivation System** Guyot, Spurred cordon

**Plant Density** 5000 ceppi/ha

**Yield** Chardonnay 100 q.li/ha, Pinot nero 90 q.li/ha

**Harvest Period** From 18th august to 11th september 2023

**Type of Harvest** Manual

#### *GENTLE OENOLOGY*

**Pressing** Free-run must, 1st blend, 2nd blend

**Elevage** 66% inox, 34% pièces

**Creation of 'Assemblage'** 6th March 2024

**Riserva Wines** 5,23% riserva wines of which 3,49% Chardonnay 2022 and 1,74% Pinot nero 2022

**Bottling** May 2024

**Ageing on the lees** Average 26 months

**Riddling** Manual

**Dosage at Disgorgement** 1 g/l

**Type** Zero Dosage

Residual Sugars 1,0g/l, Total Sugars 1,0g/l, Alcohol 12,5 %, Total Acidity 6,1g/l, pH 3,15, Total Sulphur 64 mg/l (legal limit 185 mg/l)

### WINE STUDY

#### **Colour**

Bright and brilliant yellow.

#### **Perlage**

Excellent presence, continuous and homogeneous.

#### **Bouquet**

Great freshness, with floral notes of white elderflower and jasmine, alternating with balsamic and citrus sensations. White-fleshed fruit, thyme and medicinal herbs complete the aromatic profile.

#### **Palate**

Energetic and dynamic, with excellent depth and great drinking pleasure. The structure is elegant and vibrant, with excellent tension and persistent freshness.



750ml | 1500ml