

TEATRO ALLA SCALA 2022
FRANCIACORTA DOCG

When time meets its finest season, Bellavista's Millesimati are born.
Emblemes of the highest vocation of our winery, our Millesimati represent the rare encounter between nature, time and craftsmanship.

VINTAGE REPORT 2022

Winter 2022 was mild and dry, a condition that continued into the spring months.

In late March, the vines began sprouting with a slight delay, setting off a season characterized by rapid flowering concentrated in the second half of May.

The scarcity of rainfall made the year challenging but favorable from a health point of view: the clusters remained healthy and the plants, especially in the lighter soils, had to draw on deeper reserves to sustain development.

Since mid-June, the summer was hot and stable. Late July rains brought balance back, accompanying the ripening phase in a positive way. The vines maintained good vitality until harvest. The harvest began on August 8 and ended on August 24, under optimal conditions.

The result is a balanced and elegant vintage, capable of consistently expressing the characteristics of the terroir.

FROM GRAPE TO GLASS

THE VINEYARD, OUR TRUTH

Denomination Franciacorta DOCG

Main Vineyards Corioni, Pagulle, Brede, Valli, Seradina, Bepi, Ferrari, Cumpari, Veterinario, Corsini, Capriolo, Favento, Bolesine, Inchine, Santuario, Budrio, Solari, Cancelli Moretti, Sasso, Roncato, Rocchetta, Caali, San Zeno, Tappo, Posta, Vezzoli, Casotte.

Average Age of the Vineyards 28 years

Grape Varieties 79% Chardonnay, 21% Pinot nero

Selections From 30 vineyards, 40 selections

Cultivation System Guyot, Spurred cordon, Sylvoz, Double arched, Single arched

Plant Density 5000 vines/ha

Yield Chardonnay 1,000 kg/ha, Pinot noir 9,000 kg/ha

Harvest Period From 8 to 24 August 2022

Type of Harvest Manual

GENTLE OENOLOGY

Pressing Free-run must

Elevage 57% in inox, 43% in pièces,

Creation of 'Assemblage' April 2023

Bottling May 2023

Ageing on the lees Average 40 months

Riddling Manual

Dosage at Disgorgement 0 g/l

Type Extra brut

Residual Sugars 3 g/L, Total Sugars 3 g/L, Alcohol 12,50 %, Total Acidity 6,3 g/L,
pH 3,11, Total Sulphur 66 mg/L (legal limit 185 mg/L)

WINE STUDY

Colour

Citrine quartz yellow, luminous and bright, with golden reflections.

Perlage

Fine, continuous and lively. An elegant crown, persistent chains, homogeneous and dynamic.

Bouquet

Intriguing and multifaceted, opening with fresh citrus and floral notes of orange blossom and elderflower. Followed by hints of exotic fruit and white-fleshed fruit pulp, intertwined with delicate nuances of aromatic herbs and ginger.

Palate

A vibrant sip, with excellent breadth on the palate, expressing great elegance and energy. The texture, marked by outstanding crispness, supports remarkable clarity and finesse of drinking. The finish is persistent, fresh and deep.



750ml | 1500ml