

ALMA ROSÉ 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 Solari, Genio, Lechi, Pagulle, Valli, Favento, Brede, Bepi, Casotte, Ceppate

Average Age of the Vineyards 30 years

Grape Varieties 50% Chardonnay, 50% Pinot nero

Selections From 21 vineyards, 38 selections

Cultivation System Guyot, Spurred cordon

Plant Density 5000 ceppi/ha

Yield Chardonnay 10,000 kg /ha, Pinot Noir 9,000 kg/ha

Harvest Period From 18th august to 11th september 2023

Type of Harvest Manual

GENTLE OENOLOGY

Pressing Free-run must, 2nd blend

Elevage 71% inox, 29% pièces

Creation of 'Assemblage' April 2024

Riserva Wines 5,14% riserva wines of which 1,6% PN 2022, 1,23% PN 2019, 0,31% PN 2018, 2,0% CH 2019

Bottling May 2024

Ageing on the lees Average 26 months

Riddling Manual

Dosage at Disgorgement 2 g/l

Type Extra Brut

Residual Sugars <1,0g/L, Total Sugars 2,2 g/L, Alcohol 12,5 %, Total Acidity 6 g/L,
pH 3,16, Total Sulphur 85 mg/L (legal limit 185 mg/L)

WINE STUDY

Colour

An antique pink with pearl-pink and powdery pink highlights, bright and elegant.

Perlage

Fine, harmonious, and persistent, with delicate, creamy bubbles.

Bouquet

A seductive and refined nose, marked by elegant floral notes of rose and jasmine. Exotic fruits and small red berries intertwine with fresh citrus nuances of pink grapefruit, blood orange, and lychee, creating a bright and enveloping bouquet.

Palate

The opening on the palate is broad and harmonious, supported by a precise structure and a dynamic freshness that guides the sip toward a long and pleasantly vibrant finish.



750ml | 1500ml | 3000ml