ALMA 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 stands out for its abundance and for its variable weather patterns.

After a dry and hot start to the year, spring brought a marked change in conditions: frequent rains and milder temperatures fostered balanced vegetative growth.

The vintage recorded the highest number of rainy days in the last 25 years, requiring careful monitoring of the vineyards' health.

Harvesting began on August 18 and ended on September 11, resulting in fresh, elegant, and expressive wines.

The Chardonnay is crystal-clear and full-bodied with good hints of acidity, while the Pinot Noir shows great ripeness. A generous harvest, managed with targeted practices in the vineyard and in the cellar.

FROM GRAPE TO GLASS

THE VINEYARD, OUR TRUTH
Denomination Franciacorta DOCG
Main Vineyards Brede, Ceppate, Favento, Porte Alte, Rocchetta, Sasso, Valli, Casotte, Uccellanda, Cancello Moretti
Average Age of the Vineyards 30 years
Grape Varieties 89% Chardonnay, 10% Pinot Noir, 1% Pinot Blanc
Selections From 55 Vineyards, with 97 Selections
Cultivation System Guyot, Spurred cordon, Sylvoz, Double arched, Single arched
Plant Density 5000 vines/ha
Yield Chardonnay 10,000 kg /ha, Pinot Noir 9,000 kg/ha Pinot Blanc 9,000 kg/ha
Harvest Period From 18th August to 11th September 2023
Type of Harvest Manual in small crates of 13kg

GENTLE OENOLOGY
Pressing Free-run must, 1st blend, 2nd blend
Elevage 10,4% in pieces, of which 7,3% CH and 3,1% PN; 89,6% inox
Creation of 'Assemblage' 7th March 2024
Riserva Wines 23,62% riserva wines of which 16,305% Chardonnay 2022, 1,21% Pinot noir 2022, 0,035% Pinot blanc 2022; 1,68% Chardonnay 2021; 0,38% Pinot noir 2020, 0,23% Chardonnay 2020; 3,57% Chardonnay 2019, 0,21% Pinot noir 2019
Bottling From April to June 2024
Ageing on the lees Average 30 months
Riddling Manual
Dosage at Disgorgement 2 g/l
Type Extra Brut

Residual Sugars 0,2 g/l, Total Sugars 2,2 g/l, Alcohol 12.5%, Total Acidity 5,9 g/l, pH 3,2, Total Sulphur 80 mg/l (legal limit 185 mg/l)

WINE STUDY

Colour
Brilliant yellow.

Perlage
Very fine and elegant, with a lingering finish that accompanies each sip with continuity and harmony.

Bouquet
An elegant and multifaceted aromatic profile. The aromas of elderflower and helichrysum intertwine with delicate notes of ripe fruit, mango, and apricot, alternating with Mediterranean floral notes. The overall profile stands out for its expressive clarity, freshness, and aromatic depth.

Palate
A sip of elegant smoothness that reveals breadth and a sense of ease on the palate. Crystal-clear in body, it expresses balance, harmony, and a pleasant drinking experience. The texture is fine and dynamic, supported by a freshness that guides the palate toward a long, clean, and luminous finish.



375ml | 750ml | 1500ml
3000ml | 6000ml | 9000ml

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