



Azienda Agricola
VIGNA BELVEDERE

PROSECCO
www.vignabelvedere.it



The Vigna Belvedere estate, with cool streams of water marking its boundaries, is pleasantly set between the lagoon of Venice and the Carnic Alps, in the Province of Pordenone, region of Friuli Venezia Giulia (North East of Italy).

The farm is endowed with fertile agricultural land and boasts a long standing family ownership (200 years) and a deeply rooted tradition of farming based on the respect for nature and the environment.

The present owner-manager, Elisabetta, supported by her son Andrea, in the wake of the example set by previous generations, planted new vineyards with the introduction of a more modern approach to viticulture, paying greater attention to the health and life of the vine, to ensure a production of better quality.

This recently planted vineyard covers 10 hectares, with both white and red grapes, and 7 more hectares are planted with Glera vines, selected for the production of the well-known Prosecco DOC (Registered Designation of Origin). The whole production cycle is carefully followed by Elisabetta and Andrea, with great passion, constantly trying to expand their expertise to preserve the health of the vines and balance the yield, favouring quality over quantity.

The Prosecco VignaBelvedere, both Extra Dry and Brut, is produced using the Charmat Method, where the secondary, long and slow fermentation, brought about by added yeasts, takes place in stainless steel tanks, to then be passed directly to the bottle, under controlled pressure.

ORGANOLEPTIC PROFILE

PROSECCO-EXTRA DRY *Doc*



Vivid straw yellow colour with fine, lingering perlage and delicate foam.
Pleasantly supple fruity bouquet with a fresh and round flavor of ripe apples and pears and some ethereal notes of spring blossom.
Excellent for cocktails, aperitifs, cheese and desserts.
Serve chilled at 6 - 8°C.

Analytical data : Alcohol content: 11,5 %
Residual sugars: 15 g/l
Total acidity: 7 g/l

PROSECCO-BRUT *Doc*



Attractive light straw yellow colour, with fine and persistent perlage. Pleasant and fresh bouquet with aromas of meadow herbs and grasses. Finely controlled acidity with flavors of green apple and almond.
Ideal with starters, light meals or fish and shellfish.
Serve chilled at 6 - 8°C.

Analytical data : Alcohol content: 11,5 %
Residual sugars: 10 g/l
Total acidity: 5,0 g/l



Portrait of Giovanni Giacomo Rupil, illustrious ancestor founder of the estate, with his grandson Mattia. Oil on canvas-Family Collection-1729.

