

BELLA VITA





BELLA VITA TOSCANA ROSSO
DA UVE LEGGERMENTE APPASSITE

14% VOL - 750 ML

Blend of red grapes from the Tuscan coast. The harvest is postponed to the first days of October once reached the perfect aromatic concentration. Vinification for 10 days in cement vats and slow fermentation with natural yeasts.

Intense red with violet reflections. Voluminous and elegant. Red fruits and hints of spices, silky on the palate with soft but structured tannins, persistent. Long spicy finish.

It goes perfectly with traditional Tuscan dishes, pasta, meat stews, meats and medium-aged cheeses

AWARDS : 94 POINTS LUCA MARONI - THE BEST ITALIAN WINES

BELLA VITA VERMENTINO DI TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

13% VOL. - 750 ML

100% Vermentino from the Tuscan coast areas.

The harvest takes place in the first days of September to preserve all its characteristics.

Grapes are destemmed and gently pressed.

The must is transferred to stainless steel tanks where alcoholic fermentation takes place at a controlled temperature not exceeding 16. Short stay in steel before being bottled.

Informal and lively, clear and bright straw yellow. Mediterranean scents of aromatic herbs and citrus
that enhance each other
Savory, fresh and pleasant.

Perfect for aperitifs, fish dishes, shellfish, crudité, risotto with vegetables.

BELLA VITA ROSATO DI TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

12%VOL - 750 ML

Rosato di Toscana produced from Sangiovese grapes.

Part of the harvested grapes has been destemmed, crushed and immediately pressed in a very soft way to obtain a little colored must; the other part, instead, after destemming and crushing was left to macerate for a few hours in stainless steel tanks to extract more varietal aromas from the skins. The must obtained has been cooled to a temperature of 10 °C to facilitate its natural clarification. After 48 hours it was transferred to stainless steel tanks where the alcoholic fermentation took place at a temperature not exceeding 15 °F.

Vivacity and freshness. Bright soft pink.

Refined balance between notes of red berries such as raspberry currant and floral hints.

Delicate structure with hints of minerality for a long and rich finish.

Goes well with crudité, shellfish, grilled fish, white meat.