

"MIRAVAL," PROSECCO DI CONEGLIANO VALDOBBIADENE, EXTRA DRY, DOC, 2008

Azienda Agricola Bellenda



On the hills surrounding Conegliano, about 50 miles northwest of Venice, lies the beautiful estate of Bellenda. In 1987, Sergio Cosmo started this winery, which is located in the very heart of the Prosecco-producing region, while also completely replacing the vine varieties on land he already owned. The Cosmo family also redesigned the layout of the vineyard, planting 80% of the grapes now used for Prosecco and other sparkling wines, with the rest used for still wines. Today the family business is run by Umberto and Luigi Cosmo who have a passion for wine making that marries tradition with innovation for the production of truly outstanding wines.

"Miraval" is named for one of the estate's finest prosecco vineyards.

Tasting Notes: Pale straw in color with persistent effervescence, this delightfully elegant, Extra Dry bubbly comes across more fruity than sweet, offering bright suggestions of pineapples and pears, laced with a pleasing edge of orange and other citrus flavors. Clean and crisp on the palate, it is eminently refreshing, with a long, satisfying finish.

Region: Veneto	Production per Acre: 5.36 tons
Classification: Italian Sparkling	Vinification Technique: Stainless Steel, then method charmat for 2 months
Area of Production: Conegliano Valdobbiadene Hills	Maturation: Stainless Steel
Grape Variety: 100% Prosecco	Total Acidity: 6.0 g/l
Soil: Sandy rich in calcium	Sugar Content: 16 g/l
Average Age of Vines: 15-18 years	PH: 3.20
Spacing of Plants: 2.5 X 0.80 m	Alcohol: 11.5%
Trellising System: Sylvoz	Total Cases Produced: 8,333

RECENT VINTAGE - 2006:

89 "Highly stylized and finely made, this wine's unusual flavors contrast litchi and nutmeg with a smoky and creamy tones. The persistent effervescence serves to cut some of the richness." Wine & Spirits August 2007