



Bellenda, Carpesica di Vittorio (Veneto)

Prosecco Levis Extra Dry DOC

Winemaker	Bellenda
Region	Veneto
Alcohol	11.5% vol.
Grapes	100% Glera

Winemaking

The grapes from the best vineyards in the zone of Cordonano, Sarmede and Cappella Maggiore in Treviso grow on south-southwest facing vineyards at an altitude of 120 - 240 metres above sea level. They are de-stemmed and gently pressed in a bladder press. The must is fermented at 18 - 20°C and ferments in 100 hl steel pressure fermenters for about two months using the Charmat method.

Our tasting note

Bright straw-yellow. Delicate perlage with fine mousse. The bouquet is generous, with distinct aromas of apple, peach and wisteria, showing a wonderful balance between fruit and freshness. Fruity and smooth on the palate, full-bodied and well-structured with a long-lasting finish.

Bellenda

The winery is located in the heart of the Conegliano Valdobbiadene area. Not far from the majestic Dolomites and the city of Venice. Bellenda produces typical, fine and elegant Prosecco sparkling wines in harmony between man and nature. Bellenda has been producing Prosecco for over 30 years, with the aim of expressing the potential of the territory and the many nuances of the native grape "Glera". Umberto Cosmo is one of a kind. One who is never satisfied. He founded the Azienda in 1986 with his three brothers near the village of Carpesica. Sustainability and quality are very important to Bellenda and the vineyards are cultivated as close to nature as possible. They rely on solar energy and other sources of renewable energy, recycled glass for their bottles and fight for greater biodiversity. They love what they do - even after 30 years of fighting for the best quality, they do it with the greatest passion.



Suitable with

