



# Belvedere di Nebiolo

Wines and Sparklings





# *The Winery*



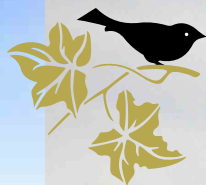




Belvedere di Nebiolo was born in its current form in March 2015. Andrea Biancardi's project was to resume the ancient work of his grandfather, who cultivated since 1964 Muscatel and Croatina over the steep slopes in Nebiolo Superiore.

From the year of its foundation to today the farm has specialized in vineyards cultivation, reaching the dimension of 70 hectares, of which about 25 hectares of vineyards. The rest of lands are woods, chestnuts orchards and meadows.

The main activity of our farm is to make wine out of our grape's production. Vineyards are mostly located on high lands, above 300 mt, with peculiar vocation to the production of white and sparkling wines.



# *The territory*







The farm is included into a savage territory, outside tourist paths. For many years this area has been abandoned by agriculture because of the steepness of its hills and lack of water.

The area is preserved with a natural park which aims to protect many hectares of oak and chestnut woods, and the wild life.

Particularly interesting are the Calanchi sites, rock walls that form a canyon over the valley and get red and pink colours at the sunset.

The soils where vineyards grow are mainly limestone, rich of rocks. Their deep steepness don't allow water to retain, guarantiing a high amount of sugar in the grapes.

There are also many historical sites as the ancient church of Sant'Antonino and the rests of Nebiolo castle dating back to the 10th century.









## *Monte Brado*

### *Pinot Nero DOC*

Obtained by Pinot Noir grapes. The grapes are manually picked at the end of august. The grape is crushed and it remains for seven days in

contact to the skins, the maceration happens at low temperatures. After fermentation of the wort the wine is then racked and preserved for eight months in steel barrels before bottling.

Red colour, not very intense. Spicy flavor, with vanilla notes. Taste is smooth, with elegant and fine tannins. Serve at 18°-20°



## *MonteBrado Riserva*

### *Pinot Nero 1971*

Obtained by Pinot Noir grapes. Grapes are selected during the manual harvesting period, and maceration is completed at a low temperature. The wine is drawn after eight days. Fermentation occurs in French wood barriques, in which the wine is aged for 8 months.

Bright red color. The aroma is intense with notes of cherry, berries, leather, vanilla.

The taste is smooth with a hint of elegance and refinement. Serve at 18° -20° C.

This wine should be paired with risotto, ravioli and roasted meat.





## *Ca' Berlò*

### *Rosso IGT*

A blend of Cabernet Sauvignon and Merlot. Grapes are selected during the manual harvesting period, and the wine is drawn simultaneously from the two distinct grapes. Maceration is prolonged.

Ruby red color with garnet reflections. The aroma is intense with distinctive rose and violet floral notes. The taste is smooth and elegant; the rose flavor prevails, accented by hints of spice. Serve at 18° -20° degrees C. This wine is great with a charcuterie board.



## *Matasso*

*Pinot Grigio IGT*

Obtained by Pinot Gris grapes.

The grapes are handpicked, gently pressed.

After decanting, the must is fermented at a low temperature and preserved in steel barrels before bottling.

Pale yellow color with subtle copper tones. The flavor is particular and intense with notes of wildflower and acacia.

The taste is full, harmonic, and smooth.

Serve at 6°-10°

This wine is a perfect pairing for fish and light dishes.





## *Pinot Nero - extra dry* *Vino Spumante*

Obtained by Pinot Noir grapes. The grapes are handpicked and gently pressed. After decanting, the must is fermented at a low temperature and preserved for refermentation using the tank method. Pale yellow color with subtle rose tones. Delicate and floral flavor. The taste is soft and exquisitely sour, with fine but persistent foam. Serve at 6°-10°  
This sparkling wine is a perfect pairing for appetizers and light dishes.



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[www.belvederedinebiolo.com](http://www.belvederedinebiolo.com)