



Belvedere di Nebiolo

Wines and Sparklings



The Winery





Belvedere di Nebiolo was founded in March 2015 by Andrea Biancardi. Andrea's vision and quest was to resume farming from his grandfather, who began cultivating Muscatel and Croatina grapes in 1964 over the steep slopes in Nebiolo Superiore.

To date, the farm spans 70 hectares, 25 of which are dedicated to vineyards. The remainder of the land contains meadows, woodlands, and chestnut orchards.

The main activity on our farm is producing wine out of our grapes. Our vineyards are mostly located on highlands, with peculiar vocation to the production of white and sparkling wines.



The territory





The farm is included into a savage territory, outside of tourist paths. For many years this area of Nebiolo Superiore had been vacant of agriculture because of steep hills and lack of water. The soil in the vineyards is mainly limestone. The steep hills do not allow the soil to retain much water, guaranteeing a high level of sugar in the grapes. The area also contains a natural park which aims to protect many hectares of oak and chestnut trees, and wildlife. There are also many historical sites including the ancient church of Sant'Antonino and the remains of Nebiolo Castle, which date back to the 10th century.

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



The wines





MonteBrado

Pinot Nero DOC



VINE: PINOT NOIR 100%

NAME: PINOT NERO DELL'OLTREPO PAVESE

SOIL: LIMESTONE - 350 mt - SOUTH

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of August

PICKING: MANUALLY

WINE-MAKING: grapes are pressed and remain in contact with the skins for 10-12 days. Maceration occurs at low temperature (about 22°C). After, the wine is filtered and preserved into concrete tanks for eight months before bottling.

VISUAL NOTES: ruby red color with orange reflections, bright.

PERFUME NOTES: fine, small fruit hints (blueberries and blackberries) together with floral fades.

TASTING NOTES: medium body structure, dry, nice persistence.

PAIRINGS: ideal for pairing with the game, meat and salumi.

SERVICE: 16°C-18°C

ALCOHOL: 12.5% vol.



MonteBrado Riserva Pinot Nero IGT

VINE: PINOT NOIR 100%

NAME: PROVINCIA DI PAVIA PINOT NERO

SOIL: LIMESTONE - 450 mt - SOUTH/EAST

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of August

PICKING: MANUALLY

WINE-MAKING: grapes are pressed and remain in contact with the skins for about 10 days. Once filtered, the wine is refined in wood French barriques for about one year.

VISUAL NOTES: Red color, not very intense.

PERFUME NOTES: elegant, vanilla notes, redberries syrup and medium toasted.

TASTING NOTES: well structured, smooth, moderate tannin and nice persistence.

PAIRINGS: This wine should be paired with risotto, ravioli and roasted meat. Also, smoked meat and salumi.

SERVICE: 16°C-18°C

ALCOHOL: 12.5% vol.



Ca' Berlò

ROSSO IGT

VINE: CABERNET SAUVIGNON 60% - MERLOT 40%

NAME: PROVINCIA DI PAVIA ROSSO

SOIL: LIMESTONE - 450 mt - SOUTH/WEST

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: 15th September - 10th October

PICKING: MANUALLY

WINE-MAKING: grapes are pressed and remain about a week together with the skins. Once filtered, the wine is refined into concrete tanks for about ten months.

VISUAL NOTES: intense ruby red color.

PERFUME NOTES: elegant, very intense, nice fruity and smooth vegetable, gently spiced.

TASTING NOTES: very well structured, straight fresh, moderate tannin and nice persistence.

PAIRINGS: recommended with charcuterie board, roasted meat, grilled meat, roasted duck.

SERVICE: 16°C-18°C

ALCOHOL: 12% vol.



Matasso

Pinot Grigio IGT

VINE: PINOT GRIGIO 100%

NAME: PROVINCIA DI PAVIA PINOT GRIGIO

SOIL: LIMESTONE/STONY - 350 mt - SOUTH

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of August

PICKING: MANUALLY

WINE-MAKING: grapes are softly pressed and the must is cleaned-up immediately using floating and cool techniques.

Once cleaned, the must is fermented at low temperature (14°C-18°C) into steel tanks.

VISUAL NOTES: pale yellow color.

PERFUME NOTES: elegant, floral, fresh. Delicate hints of peach and yellow flowers.

TASTING NOTES: well structured, balanced, nice persistence.

PAIRINGS: recommended for appetizers and main plates of fish and white meats.

SERVICE: 10°C-12°C

ALCOHOL: 13% vol.



Sgaré

Riesling DOC

VINE: WEISS RIESLING 100%

NAME: OLTREPO PAVESE RIESLING

SOIL: LIMESTONE/CLAY - 250 mt - NORTH/EAST

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of September

PICKING: MANUALLY

WINE-MAKING: grapes are softly pressed. The must is refrigerated for 12-15 hours, after the must is cleaned-up using floating and cool techniques. Once cleaned, the must is fermented at low temperature (14°C-18°C) into steel tanks.

VISUAL NOTES: pale yellow color with faint green reflections.

PERFUME NOTES: intense, right and complex; it gives hints of yellow fruit, correctly floral notes and faded mineral.

TASTING NOTES: structured, balanced and nicely dry, great persistence.

PAIRINGS: appetizers and main dishes (particularly rice) with smooth vegetables and fish.

SERVICE: 10°C-12°C

ALCOHOL: 13% vol.



Pinot Nero - extra dry

Vino Spumante

VINE: PINOT NOIR 100%

NAME: PINOT NERO EXTRA DRY

SOIL: LIMESTONE/STONY - 350 mt - SOUTH

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of August

PICKING: MANUALLY

WINEMAKING: The grapes are very softly pressed (yields about 50%) and the must is cleaned-up immediately using floating and cool techniques. Once cleaned, the must is fermented at low temperature (14°C-18°C) directly into steel pressurized tanks. This method does not require additional sugar or yeasts to make it sparkling.

VISUAL NOTES: pale yellow color, nice perlage.

PERFUME NOTES: elegant, lightly fruity, floral and fresh.

TASTING NOTES: well structured, fresh, dry, and nice persistence.

PAIRINGS: excellent for appetizers, also salumi. Very good for delicate main dishes and freshwater fish.

SERVICE: 6°C-10°C

ALCOHOL: 12% vol.

RESIDUAL SUGAR: 15 g/l



Pinot Nero - Brut

Vino Spumante DOC

VINE: PINOT NOIR 100%

NAME: PINOT NERO BRUT

SOIL: LIMESTONE/STONY - 350 mt - SOUTH

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: last week of August

PICKING: MANUALLY

WINEMAKING: The grapes are very softly pressed (yields about 50%) and the must is cleaned-up immediately using floating and cool techniques. Once cleaned, the must is fermented at low temperature (14°C-18°C) directly into steel pressurized tanks. This method does not require additional sugar or yeasts to make it sparkling.

VISUAL NOTES: tenuous pale yellow color, fluid foam, fine perlage of medium persistence.

PERFUME NOTES: great intensity, nicely fruity of fresh apple and delicate floral.

TASTING NOTES: light structure, smooth and nicely balanced, great persistence.

PAIRINGS: great for starters, very good for main dishes and freshwater fish.

SERVICE: 6°C-10°C

ALCOHOL: 12% vol.

RESIDUAL SUGAR: 7 g/l



AL Prég

Moscato IGT



VINE: MOSCATO BIANCO 100%

NAME: PROVINCIA DI PAVIA MOSCATO DOLCE

SOIL: LIMESTONE - 350 mt - EAST

GROWING SYSTEM: GUYOT - 4400 vines/hectare

HARVEST: Mid September

PICKING: MANUALLY

WINE-MAKING: The grapes are softly pressed. The must is refrigerated for 12-15 hours, then is cleaned-up using floating and cool techniques. Once cleaned, the must is fermented at low temperature (14°C-18°C) into steel tanks. Fermentation is held by cooling the must at the presence of 80g of residual sugar.

VISUAL NOTES: pale yellow color with gold reflections.

PERFUME NOTES: intense engaging, aromatic notes give hints of ripe apricot and peach, soft citrus and faded sage.

TASTING NOTES: large, full, long persistence.

PAIRINGS: excellent with apple cake, pastry and puddings.

SERVICE: 8°C-10°C

ALCOHOL: 4.5% vol.







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