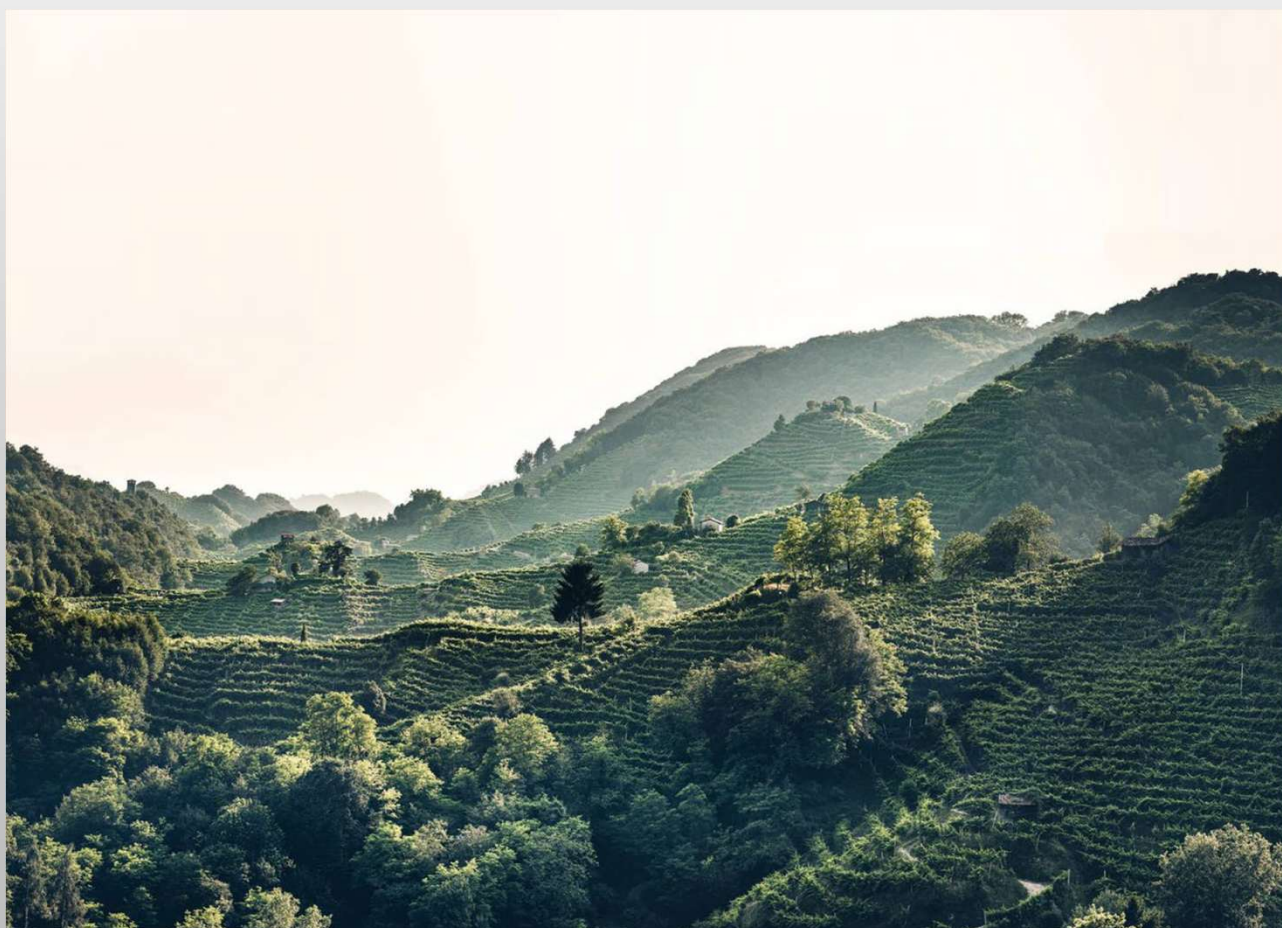


BELLUSSI



Thursday, March 19, 2026

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PROVINCE OF TREVISO ITALY



COLOUR = Straw yellow with golden reflections.

TASTING NOTES = The fruit for Bellussi's 100% Glera DOC was cultivated from various sites across the hills of Treviso, where a higher proportion of clay / limestone soils make for a rounder, more voluptuous sparkling wine.

At just over 12 g/L residual, this sits on the drier end of "Extra Dry", while its softer presence means it's a very versatile sparkling and is especially well suited as an aperitif. Expect a fragrant and delicate nose with acacia and pear, backed up by full fruit flavours over a clean and gently dry palate.

A white sparkling wine produced using the Charmat method from Glera grapes cultivated in the hills of Treviso. This wine is a versatile spumante, ideal for any occasion, especially served as an aperitif, but its pleasing round taste also makes it the perfect wine to be served with meals.

SPARKLING PROCESS = Charmat method.

STORING = Store in a cool place at a temperature lower than 15 Degrees C. Best enjoyed within 1 year of production and up to 2 years.

SERVING TEMPERATURE = 6 – 8 Degrees C.

GRAPE:
100% GLERA

Prosecco Extra Dry DOC 11.0% Alc

BELLUSSI

THE DOCG AREA OF CONEGLIANO VALDOBBIADENE ITALY



COLOUR = Straw yellow with golden reflections.

TASTING NOTES = This 100% Glera is from the hilly DOCG area of Conegliano Valdobbiadene, which has clay / limestone soil and a cool Mediterranean climate. This wine has pure varietal flavour alongside indication of the fine terroir in its freshness and minerality. Its an Extra Dry style, edging just into the Brut category. Brilliant silver green with persistent perlage. The nose is delicate with lime and fresh grapefruit, also has hints of cold smoke, appears very clean and precise. Drinks very well on the palate, with fine, small bubbles, lively and clean in the finish. Sparkling wine obtained from a selection of Glera grapes and processed according to the Charmat method. This wine is the epitome of Prosecco DOCG, where a delicate bouquet accompanies the harmony of its elegant body. The freshness and fragrance of this wine, together with a fine and persistent perlage, make it ideal for any occasion.

SPARKLING PROCESS = Charmat method long fermentation.

STORING = Store in a cool place at a temperature lower than 15 Degrees C. Best enjoyed within 1 year of production and up to 2 years.

SERVING TEMPERATURE = 6 – 8 Degrees C.

GRAPE:

100% GLERA DOCG di VALDOBBIADENE

92 Points Falstaff

Prosecco Valdobbiadene Superiore Extra Dry DOCG 11.0% Alc