



## Bellenda

*Veneto, Italy*



Crafted from the Cosmo family winery located in the very heart of the prosecco region on the hills surrounding Conegliano, about 50 miles north of Venice.

The three Cosmo brothers or 'Fratelli' in Italian: Umberto, Luigi & Domenico produce special Prosecco's from the family vineyards in the historic Prosecco DOCG Zone.

### **Fratelli Extra Dry DOC Prosecco:**

The must is first fermented at temperatures around 64°F. Re-fermentation in steel autoclaves for a period of about two months. The bouquet is generous, with emphatic notes of honeysuckle and green apple, displaying a balance between fragrance and refreshing crispness. The palate is fruit-forward and smooth, full-bodied and well-structured.

**Varietal: Glera**

### **Fratelli Prosecco Rose:**

Shimmering pale pink with dense, silky mousse from the meticulous care given to careful selection of fruit at harvest. Generous and fruit rich on the nose with wild strawberry, raspberry and cherry continuing to the palate. Crisp acidity well balances and carries through to a harmonious and elegant structure.

**Varietal: Glera & Pinot Noir**

