

Bellissima

Prosecco and Sparkling Wines



Zero Sugar Sparkling Rosé

Zero Sugar, Zero Carbs
Certified Vegan
100% Organic Pinot Grigio Grapes

Made from 100% organic Pinot Grigio grapes, this Rosé has no residual sugar. The elegant pink color of this Bellissima Rosé is transferred from the grapes to the must through a light maceration, and we make the sugar "disappear" by performing an extensive secondary fermentation using the "Long Charmat Method" (6-7 months in autoclave).

Elegant and fresh hints of strawberry and grapefruit are brought to your palate by the Rosé's soft and persistent foam. The taste is crisp, fresh and clean, making our Rosé the perfect companion for food pairings.



Zero Sugar Sparkling White Wine

Zero Sugar, Zero Carbs
Certified Vegan
100% Organic Glera Grapes

Bellissima Zero Sugar Sparkling Wine is created NATURALLY through a double fermentation process, where we simply leave our wine in the vat for about 6-7 months (about 5-6 times longer than the secondary fermentation of the classic Prosecco DOC), so the yeasts that start the fermentation eat away all the sugar.

It is an enthralling wine, that exhales a fine scent of white flowers and grapefruit. It is fresh, velvety, creamy with a pleasant acidity. Bellissima Zero is crisp and fresh, with a fine perlage and it is very persistent.



Rosé Sparkling Wine

Certified Vegan
100% Organic Pinot Grigio Grapes

This Bellissima Rosé is obtained from a light maceration on the skins, and using the "Charmat Method".

Bellissima Sparkling Rosé is light pink, brilliant, refined and attractive. Its bouquet is of strawberry and grapefruit. It is fresh and fruity with soft, persistent foam.

The residual sugar content is approximately 8 gr/L.



Prosecco DOC Brut

Certified Vegan
100% Organic Glera Grapes

Bellissima Prosecco DOC Brut is 100% made from organic Glera grapes (called Prosecco grapes up until 2009).

It is produced using the "Charmat Method", which is the secondary fermentation in a tank.

The residual sugar content is approximately 6-7 gr/L, it is straw colored with delicate scents of green apple. Fresh, aromatic and elegant with light scents of freshly baked bread.