



Casa Belfi Naturalmentefrizzante Bianco

To let Nature take its course respecting its rhythms with mindful interventions both in the fields and in the cellar. This is the philosophy of Maurizio Donadi, the winemaker who together with Albino Armani gave birth to the “Casa Belfi” project inspired by the biodynamic procedures. Naturalmentefrizzante Bianco is straw yellow in color, with a fine and persistent perlage. Flowery and fruity scents are accompanied by notes of citrus, yeast and bread crust. It is lively on the palate with a perfectly balanced acidity. The yeast deposited on the bottom of the bottle adds softness and increases its longevity.

Grape variety: Glera.

Production area: Marca Trevigiana (province of Treviso, in the Veneto region).

Soil composition: medium textured soil, rich of pebbles and well draining.

Growing systems: guyot.

Vinification: grapes are gently crushed immediately after harvest, then the must is clarified by cold decantation. Fermentation takes place in stainless steel tanks with indigenous yeasts with no added sulphites. The yeasts are kept afloat (battonage). According to old tradition, in spring the wine completes the alcoholic fermentation in the bottle where residual sugars are transformed by its own yeasts into alcohol and carbon dioxide, obtaining a natural sparkling wine. The naturalness of the wine is confirmed by the total absence of chemical product residuals. All procedures both in the fields and in the cellar, are carried out according to the Maria Thun biodynamic calendar.

Food pairings: Naturalmentefrizzante is an intriguing wine thanks to its versatility. If you drink it clear (pouring the wine carefully and making sure the yeasts remain on the bottom of the bottle) it can be a young and vibrant aperitif, thanks to its fresh citrus scents. As an alternative, you could prefer the cloudy version, after gently shaking the bottle. Being richer in structure and complexity thanks to the presence of the yeasts, it is excellent with fried fish and shellfish but also in a picnic basket for a merry snack with salami, cheese and vegetable omelette. It is perfect with asparagus.

Service temperature: 6-8 °C.

Suggested glass: 