



Casa Belfi Naturalmentefrizzante Rosso

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 Rosso represents a modern interpretation of the traditional Raboso variety. It is a lively purple wine, with a fine perlage, slightly cloudy since it is unfiltered. Its expressive bouquet recalls scents of plum, raspberry, rhubarb and liquorice. The sip is lively, imbued with freshness and balanced tannins. The finish is long and pleasantly bittering.

Grape varieties: Raboso.

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

Soil composition: medium textured soil, rich of pebbles and well draining. Organic substances are supplied by spreading dung and by means of green fertilization (seeding and feeding the soil with plant essences, in order to increase fertility).

Growing systems: sylvoz and guyot.

Vinification: Carbonic maceration of the whole grape for about a month. Destemming and maceration on the skins with indigenous yeasts. At the end of the fermentation the wine is racked off and stored in stainless steel tanks where it is frequently stirred in order to keep the yeasts in suspension. (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. After a few months in the bottle, the wine is ready to be enjoyed but can also be stored for years. 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: biodynamic wines lend themselves to the most creative culinary interpretations. Naturalmentefrizzante Rosso is ideal with several traditional dishes of the Venetian cuisine such as cold fish, salami and goat cheese.

Service temperature: 10-12 °C.

Suggested glass: 