

# Bellino PROSECCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Prosecco is a geographically protected wine producing area spanning the Veneto and Friuli regions. Its name originates from the Slovenian village of Prosek in the outskirts of Trieste. In the aftermath of WWI, the town was annexed by Italy, and its name changed to Prosecco which it remains named to this day. Prosecco must be produced from at least 85% Glera grapes. Although still Prosecco is produced in small quantities, most know of it in its sparkling form. Sparkling Prosecco is generally produced in the Charmat (capture) method. It undergoes this process for at least 30 days, and produces a soft, fruity, and festive wine.

Bellino Prosecco is produced the Sperone family, a fifth-generation wine-making family whose roots began in Vermouth production. A century ago, as the family business grew, production expanded to include table wines. The Sperone family is dedicated to producing authentic Italian wines at affordable prices.

In May 2020, the Prosecco DOC Consortium agreed to allow the sale of Prosecco Rosé beginning on January 1st, 2021. The new DOC combines two categories of wine that have enjoyed immense success in recent years – rosé and sparkling wine. The new DOC must include at least 85% Glera grapes and 10%-15% Pinot Nero grapes. Prosecco Rosé DOC will be a vintage wine with 85% of the grapes required to be from one harvest year. The fermentation period must be at least 60 days – twice the length required for regular Prosecco. Sugar levels cannot exceed an “Extra Dry” level (12-17 g/l) and the color must retain a shining pink hue.



## Prosecco Brut

**100% Glera**

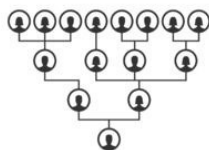
Dry, soft, light, fruit, full

## Prosecco Rosé

**Glera and Pinot Noir**

Dry, citrus, honeysuckle, fresh berry, pear, toast

## KEY SELLING POINTS



MULTI-  
GENERATIONAL



EXCELLENT PRICE TO  
QUALITY RATIO



TRUE TO VARIETAL