

BELLANGELO

FINELY CRAFTED FINGER LAKES WINES

Non Vintage SPARKLING CUVÉE

BELLANGELO'S SPARKLING PROGRAM

Beginning with the 2014 vintage, in which the Finger Lakes produced some of the brightest, most acid driven wines in several years, we at Bellangelo set into motion an exciting addition to our portfolio with the production of a series of sparkling wines.

From hand crafted traditional method sparkling wines made from Chardonnay and Pinot Noir, to small production pét-nat, and finally, to our Sparkling Cuvée, a "Prosecco-style" daily drinking bubbly.

Crafted from a blend of Seyval Blanc and Cayuga from the 2014 and 2015 vintages, this wine captures the beauty of these two hybrid varietals, and is finished with a restrained but delicious dosage to finish the wine with a slight sweetness. With secondary fermentation occurring in tank, and bottling via a counter pressure filler, this charmat method sparkling wine captures the delicate mousse achieved from true secondary fermentations, and does not exhibit the harshness or bitterness that forced carbonated sparkling wines can bring to the palate. Although different in varietal and profile, we find customers easily relate to this wine in the tasting room, as *New York State's Prosecco*.

TASTING NOTES

At Bellangelo, we specialize in hand-crafting small lot, authentic wines that offer a maximum expression of Finger Lakes terroir.

2015 Sparkling Cuvée

Nose: Notes of apple and pear, with a strong sense of minerals and lake breeze

Palate: Apples with hints of cinnamon, nectarine and fruit salad, dance on the palate amidst a frothy mousse

Finish: Candied apple and a prolonged citrus freshness linger, begging for another taste

An excellent aperitif, cocktail base, or bubbly for celebrating every day.

TECHNICAL DATA

Composition: Seyval Blanc (60%), Cayuga (40%)

Vineyard(s): 60% Gibson Vineyards, 40% Morris Vineyard

Appellation: Seneca Lake, Finger Lakes

Alcohol: 12%

pH: 3.12

TA: 7.8 g/L

Residual Sugar: 18 g/l, or 1.8%

Fermentation: Base wines were stainless steel fermented at temperatures averaging 53° F. Secondary fermentation was accomplished via the charmat method (in tank), and bottled with a counter pressure filler after a dosage of 18 g/L.

Malolactic Fermentation: None

Oak Use and Regimen: None

Bottling Date: September 3, 2016

Bottle: Flint Slender Champagne 750

Closure: Agglomerated Champagne Cork

Production: 300 Cases

Release Date: February 1, 2018

FINGER LAKES
SENECA LAKE AVA

KASHONG
GLEN
VINEYARD

TULLER
VINEYARD

GIBSON
VINEYARD

BELLANGELO

MORRIS
VINEYARD

VINEYARD SITES