



belsit.wine



Foglia Nera

Producing *Natural wines* for us means that our pours are not manipulated by chemists, and nothing is either added or removed. We proudly make wines with just 1 ingredient: healthy local grapes.

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Foglia Nera

Production details

Our **Foglia Nera** wine comes of a deep dark color, and a bouquet of flowers with sharp notes of lilly and geraniums; the spicy notes are typical of this grape varietal, whereby green pepper prevails in this wine.

In the glass and at the palate, **Foglia Nera** evolves and reveals numerous aromas in a finely blended concert.

As a back taste, **Foglia Nera** shows a surprising complexity that may lead to date it as part of an older vintage.



Food Pairings

Thanks to its structure and body, combined with food **Foglia Nera** behaves as well as an aged red wine, excellent companion for red meats, thick sauces and dressing for hearty first course dishes.

Grapes

Pinot Nero

Vineyards

- Vines planted at high density with low-yielding clones (4500+ vines per hectare); short pruning; green harvesting; extended hang times to allow for a natural and complete ripening of the fruit
- Encouraging biodiversity both in the flora and fauna
- Bare-minimum use of treatments –some of which are required by local Law
- Zero use of fertilizers: the trimmed plants and decaying foliage generate the only compost to the vines
- Hand-harvested grapes

Winemaking

- Spontaneous fermentation with just the grapes' indigenous yeasts
- Zero use any other ingredients except those already available in the grapes
- Zero addition of sulfite, artificial additives, preservatives, or fining agents
- No filtering or other physical processing

Limited Production

Every bottle is individually numbered and traceable by scanning the QR code printed on the rear label