



Casa Belfi Anfora

Vino Bianco Frizzante

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.

Casa Belfi Anfora has an intense yellow color, slightly cloudy since unfiltered, with fine and persistent perlage. Flowery and fruity scents are accompanied by notes of citrus, bread crust and a delicate smoky scent. Lively on the palate, with a good structure and sapidity. The yeast deposited on the bottom of the bottle offers the wine softness and longevity.

Grape varieties: 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 e sylvoz.

Vinification: maceration on the skins, racking, pressing and refining in large terracotta jars with indigenous yeasts and without added sulphites. 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: its structure and pleasant sapidity make this wine the perfect companion to fried fish, shellfish and seafood risotto. Try it with Asian cuisine as well!

Service temperature: 6-8 °C.

Suggested glass: 