

CANTINE BELLINI



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GENESIS OF THE PROJECT

The new Bellini project is born from a collaboration between Andrea Masi, son of the owner of Cantine Bellini and fifth generation of the family to work in the viticulture and the wine trade, and Maurizio Baccili, an emerging Italian artist. The aim of Andrea was to merge the art of wine making with figurative art and felt that Maurizio, known by everybody as UZ, could succeed, through his paintings, to represent the dynamism and freshness of the new Bellini's wines.

After years of research of the most suitable grapes of the Bellini's estates and after the appropriate ageing period of the wines, four different products are born: **MAMB-O** red and white, the everyday wines, suitable for all kinds of meal or appetizer, **100% Sangiovese**, that represents the tradition and history of the vineyards of the family, and **DOMINANTE**, that dominates the other three wines with his power and exuberance.



CANTINE BELLINI

MAURIZIO BACCILI... THE ARTIST!

CANTINNE BELINI

Maurizio Baccili, best known as UZ, has always been an artist: since he was young he started to paint, sculpt and create jewels, performing installation all over the world. He exhibited its paintings in Paris, Ibiza and Milan.

The meaning of the spirals that compose its main paintings *"...must be searched in the quantum energy that create everything, because everything changes, everything transforms. So the quantum spirals could be considered as the expression of this concept that creates a new vision of a framework. The expressionists learned to represent the reality of a painting, cubists tried to insert the dimension of the time inside their works... and I.. I am just trying to keep the people to discover the energy that is inside everything and everybody... like also wine!!"*

At the same time Maurizio continues his innovation in art realizing many other paintings, such as figuring dancers, lovers or just people moving in the street, without losing the energy that composes all those scenes.

MAURIZIO BACCILI... THE ARTIST!



CANTINE BELLINI

THE HISTORY OF THE BELLINI FAMILY

The Bellini Family descends from an ancestry of landowners that began to distribute the products of their farms in the last XIX century years, giving a special attention to the wine production.

The winery had a strong growth in the 50's, starting to expand its business not only inside the Italian territory but also throughout Europe.

Nowadays the fifth generation of winemakers of Bellini's family, having strengthened the European market, has started to export its wines overseas, becoming a well known and appreciated brand all over the world.



THE VINEYARDS OF THE BELLINI FAMILY



The historic vineyard of the Bellini family are located inside **Chianti Rùfina**, the smallest and highest of the seven areas that compose the Chianti D.O.C.G.

The property of the family extends over a hilly area situated between 300 and 400 meters above the sea level, surrounded by olive groves and woods rooted in a territory that counts on a thousand-years history, as proved by the presence of Romanesque parish church, towers and medieval castles.

The sandy and limestone soils and the perfect combination of ventilation and temperature leap between night and day, guarantee the ideal terroir for the growth of the Sangiovese grapes, giving them a good acidity and an elegant tannin and a natural vocation to the aging.

CANTINE BELLINI

MAMB-O BIANCO

Wine: Bianco Toscano I.G.T.

Grapes: Trebbiano Bianco 85%, Malvasia Bianca 15%

Harvest: By hand

Vinification: Controlled alcoholic fermentation at 15-18°.

Ageing: 6 months in stainless steel tanks

Sensory profile: The wine has a brilliant straw yellow color with some golden highlights, it's limpid and with a medium consistency. The fragrance is characterized by fresh floral notes of jasmine and hawthorn. The citrus fruit has some notes of orange and mandarin. It's a fresh dry wine, with a perfect alcohol balance and an excellent mineral salts. Persistent in mouth, it has a good intensity and it's ready to drink.

Suggestions: It's an easy to drink wine, suitable for aperitif and good for all kinds of meals, from appetizers of cheese to all kinds of pasta and also grilled fishes.

Bordelaise

750ml



MAMB-O

Wine: Rosso Toscano I.G.T.

Grapes: Sangiovese 85%, Merlot 10%, Syrah 5%

Harvest: By hand

Vinification: Controlled alcoholic fermentation at 20-25°C in stainless steel tanks with automatics pumping over and punching down of the cap. At least 18 days of maceration on the lees. Malolactic fermentation.

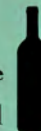
Ageing: 12 months in stainless steel tanks

Sensory profile: It's a limpid wine, with an intense ruby color, beautiful purple highlights and a good consistency. The fragrance is characterized by floral notes of violet, red roses and, moreover, by fresh fruits of cherries, raspberries and strawberries. The wine is dry, well balanced, soft and rounded, characterized by good freshness and mineral salts. The tannins are very elegant. It is intense, persistent in mouth and ready to drink.

Suggestions: It's the perfect wine for aperitif, but it's also nice for all kinds of meals, from appetizers of cured meats to pasta and also white and red grilled meats.

Bordelaise

750ml



CANTINE BELLINI

100% SANGIOVESE

Wine: Sangiovese Toscano I.G.T.

Grapes: Sangiovese 100%

Harvest: By hand

Vinification: Controlled alcoholic fermentation at 20-25°C in stainless steel tanks with automatics pumping over and punching down of the cap. At least 18 days of maceration on the lees. Malolactic fermentation.

Ageing: 24 months in 45 hectoliter barrels of French oak, 6 months in concrete tanks, 6 months in bottle

Sensory profile: It's a limpid wine with a deep ruby color with some purple highlights and a good consistency. The beauty and incense fragrance is characterized by a pot-pourri of dried flowers and a mixed berries jam. Balsamic, it presents a spicy note of vanilla and cinnamon, followed by notes of toasted tobacco and licorice. The tannins are very elegant and rounded. It is characterized by a good freshness and mineral salts, intense, persistent in mouth and ready to drink.

Suggestions: It's a perfect wine for aperitif but also for meditation. Excellent also for all medium complexity and fatness dishes, like lasagna, red grilled meat or wild game.

Heavy Bordelaise

750ml



DOMINANTE

Wine: Rosso Toscano I.G.T.

Grapes: Sangiovese 70%, Merlot 10%, Cabernet Sauvignon 10%, Syrah 10%

Harvest: By hand

Vinification: Controlled alcoholic fermentation at 20-25°C in stainless steel tanks with automatics pumping over and punching down of the cap. At least 18 days of maceration on the lees. Malolactic fermentation.

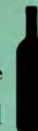
Ageing: 6 months in barrique, 12 months in 45 hectoliter barrels of French oak, 6 months in concrete tanks, 6 months in bottle

Sensory profile: It's a limpid wine with a deep ruby color with some purple highlights and a good consistency. The beauty and intense fragrance is characterized by a pot-pourri of dried flowers and a mixed berries jam. Balsamic, it presents a spicy note of green pepper and tomato leaf, followed by notes of white chocolate and vanilla. The tannins are very elegant and rounded. It is characterized by a good freshness and mineral salts, intense, persistent in mouth and ready to drink.

Suggestions: It's a perfect wine for aperitif but also for meditation. Excellent also for all medium complexity and fatness dishes like lasagna, red grilled meat or wild game.

Bordolese pesante

750ml



CANTINE BELLINI

MAMB-O BRUT

Wine: Vino Spumante Italiano Brut

Grapes: Pinot Bianco 50%, Pinot Nero 50%

Harvest: Automated

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to Martinotti method (charmat)

Sensory profile: It's a brilliant straw yellow wine, with vivacious greenish reflections. The pearling is very extensive, fine and persistent. The bouquet is characterized by delicate scents of yellow flowers with fruity notes of peach, pineapple and almonds. The wine is dry, with a notable freshness and a very good minerality.

Suggestions: It's a perfect hot appetiser and also for all kind of seafood dishes. Served chilled it's perfect for all the party time.

CANTINE
BELLINI



750ml

MAMB-O SWEET

Wine: Vino Spumante Italiano Dolce

Grapes: Moscato 100%

Harvest: Automated

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to Martinotti method (charmat)

Sensory profile: It's a brilliant straw yellow wine, with beautiful golden reflections. The pearling is very extensive, fine and persistent. The bouquet is characterized by the typical recognition of muscat grapes, like sage, honey and exotic fruits. The taste is sweet, warm and soft and well balanced with the hard components. The persistence is good, characterized by a slightly bitter after-taste of sage and muscate grapes.

Suggestions: The wine is good in pairing with every kind of sweet. Served chilled it's perfect for all the party time.



750ml



CANTINE BELLINI

MAMB-O ASTI

Wine: Vino Spumante Italiano Dolce

Grapes: Moscato Bianco 100%

Harvest: Automated

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to Martinotti method (charmat)

Sensory profile: It's a brilliant golden wine with a very extensive, fine and persistent pearling. The wide bouquet is very intense and characterized by the typical recognition of muscat grapes, like sage, honey, ananas, fruit of passion and banana. The taste is sweet, warm and soft and well balanced with the hard components. With a very good persistence, it's characterized by a slightly bitter after-taste of sage and muscate grapes.

Suggestions: The wine is good in pairing with every kind of sweet. Served chilled it's perfect for all the party time.

CANTINE
BELLINI



750ml

TESTING NOTES

CANTINE BELLINI



MAMB-0



MAMB-0



100%



DOMINANTE