



Bel Lago
VINEYARD
WINERY
& CIDERY

Leelanau Brillante

Notes from the Winemakers

Exuberant and bouncy, Brillante, Bel Lago's signature sparkling wine, is zesty and fruity with a touch of sweetness. Scents of bananas and cream, almonds and grapefruit burst off the nose through escaping bubbles. Notes of passion fruit, lemongrass, peach and pineberry fill out Brillante's fruit profile. With a slightly mineral and creamy finish, Brillante is perfect for a celebration or any occasion for a boost of excitement.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

Composition

40% field blend of white varieties, 40% Seyval blanc/Cayuga blend and 20% Siegerrebe/Traminette blend

Production Notes

Produced from mainly hybrid grapes, this wine is a blend of varieties with higher acidity and a brighter fruit profile that balance well with residual sugar. Fermented in stainless-steel tanks using the yeasts Elixir, Vin 13 58W3 and QA23. After its primary fermentation, the wine then undergoes a secondary fermentation in the traditional method.

Alc x Vol: 13%

pH: 3.2

TA: 10.3 g/L

RS: 1.8%

Vintage: Non-Vintage

Appellation: Leelanau Peninsula

Suggested Retail: \$18

Bel Lago Winery

6530 South Lake Shore Drive, Cedar, Michigan 49621

Phone: 231 228 4800 • www.bellago.com • info@bellago.com