



# BELCREDI<sup>®</sup>



[www.belcredi-wine.it](http://www.belcredi-wine.it)



Azienda Agricola Belcredi is made up of San Martino and Bergamasco Estates in the municipality of Montù Beccaria.

The San Martino Estate lies at an altitude ranging from 250 and 300 metres with a southeast aspect while the Bergamasco Estate lies at an altitude ranging from 270 to 300 metres with a southwest aspect.

Our vineyards in Oltrepò Pavese are bred with the traditional GUYOT system which requires many expensive manual management but which always guarantees excellent quality of the grapes.

Even through pruning, necessarily poor, we try to limit the yield of grapes per hectare with the goal to improve the quality.

After careful and frequent controls and a selection of the grapes, when the balance between sugar content and acidity is ideal for high quality, the harvest is conducted either manually and mechanically depending on vineyard and wine to produce.

Azienda Agricola Belcredi is aware of the importance of traditional viticulture and winemaking practices but it's focused on considering all the oenological innovations to identify the best winemaking process for every single wine in order to bring out its best quality and distinctiveness.

The birth and growth of our wines are the result of nature, but above all it's the result of love and passion for the vine and the wine that have always distinguished Belcredi winery.

*Montù*



**Azienda Agricola BELCREDI di Belcredi Luigi**

27040 Montù Beccaria (PV) - Piazza Umberto I°, 15 bis - Tel/Fax +39 0385.60054

**BELCREDI Winery**

27040 Montù Beccaria (PV) - Fraz. Moriano, 40 - Tel / Fax + 39 0385.262374 - Mob. 339 6458047

**Where we are:**

Search for Azienda Agricola Belcredi on google maps. From Broni Stradella exit of highway A21 drive the SS10 (national road 10) direction to Zenevredo. Just passed Zenevredo there is the Moriano village where we are.

**[belcrediwines@hotmail.com](mailto:belcrediwines@hotmail.com)**



# Red Wines



- **Bonarda Pod. Bergamasco Petillant Wine**

The short secondary fermentation gives the wine a fresh petillance; blackberry and blueberry are the main notes to nose. To pair with cold cuts, pasta and grilled meat.

0,375 l - COD. 134 - 0,75 l - COD. 117



- **Barbera Pod. Bergamasco Petillant Wine**

It has the Barbera typical acidity; it's slightly petillant, but at the same time velvety; perfect with Oltrepò cuisine.

COD. 118

- **Barbera IGT Still Wine**

From a careful selection of Barbera grapes, it has a ruby red color, it's perfect with roasted or grilled meat.

COD. 132



- **Riserva San Martino Still Wine**

This wine has a pronounced structure; it pairs with savoury meat dishes; it may have alcohol content from 13,5% to 15% depending on the vintage.

COD. 108



- **Sangue di Giuda Sweet Petillant Wine**

This wine is produced only in Oltrepò; it's elegantly sweet, with a red blood creamy mousse.

COD. 105

- **Barbera DOC Still Wine**

From a careful selection of Barbera grapes, it has a ruby red color, it's perfect with roasted or grilled meat.

0,375 l - COD. 148





- **Barbera Still Wine**

Perfect for the daily consumption, it's dry but velvety.

1,5 l - COD. 116



- **Barbera Petillant Wine**

It's harmonious with an embracing velvety texture together with the typical Barbera acidity.

COD. 107



- **Pinot Nero O.P. Still Wine  
vinificato in rosso**

The selection of clusters, a long maceration and the management of fermentation temperature are crucial to obtain a distinctive wine.

It's perfect the pairing with a risotto or with red or white meat; to try also with savoury fish food.

COD. 147



- **Bonarda Petillant Wine**

Red ruby color, intense, it's a perfect pairing with Lombardy regional dishes.

1,5 l COD. 115



- **Bonarda Petillant Wine**

The short secondary fermentation gives the wine a fresh petillance; blackberry and blueberry are the main notes to nose; it's at the same time an elegant but fullbodied wine.

COD. 106

# White Wines

- **Pinot Gris Pod. Bergamasco Still Wine**

It's a perfect pairing with appetisers and fish food.

COD. 120

- **Riesling Pod. Bergamasco Petillant Wine**

It's a perfect pairing with boiled vegetables or sea food; it gives joy and freshness to the meal.

COD. 119

- **Moscato Sweet Wine**

With all desserts specifically the fine pastry.

COD. 136

- **Pinot Gris Pod. San Martino Still Wine**

Lemon green color with coppery hints, balanced and rounded at palate, it's perfect with seafood.

COD. 114

- **Chardonnay Pod. San Martino Still Wine**

100% chardonnay, still wine, it's a perfect aperitif. Limited production.

COD. 113

- **Chardonnay Pod. Bergamasco Petillant Wine**

Lemon green color, intense, to drink youth and fruity bring joy to the meal

COD. 121



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- **Cortese Pod. San Martino  
Petillant Wine**

It's a local grape which is typically made in petillant style, tasty and fragrant with herbal notes.

COD. 111

- **Riesling Pod. San Martino  
Petillant Wine**

From the italian riesling grape with a little addition of renan riesling it's fruity with golden apple notes.

COD. 112

- **Pinot Rosé Petillant Wine**

Deep pink, aroma is intense with fruity notes.  
Balanced and petillant.

COD. 110

- **Pinot Nero Petillant Wine  
Renana bottle**

just for on premise sale

Grape collected manually to preserve the integrity, it's subjected to a tank fermentation which gives the wine notes of white peach and almond.

0,375 - 0,75l COD. 133 - 122



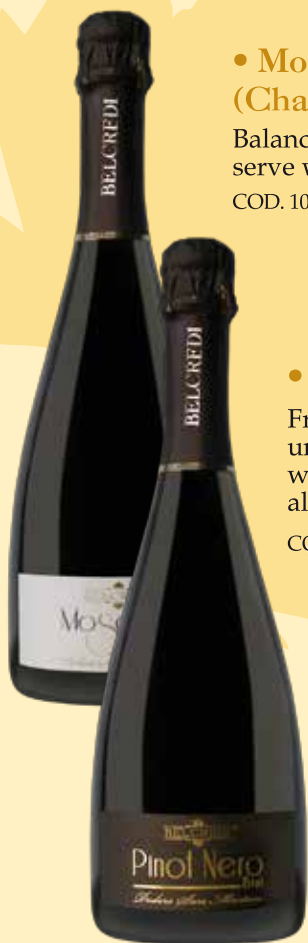


# Sparkling Wines

- **Moscato sweet (Charmat Method)**

Balanced sweet and fragrant; serve with fine pastry.

COD. 104



- **Pinot Noir Brut (Charmat Method)**

From pinot noir grape vinified in white, it undergoes a controlled tank fermentation which highlights the typical notes of almond flower and peach. It's dry.

COD. 103

- **Pinot Noir Extra Dry (Charmat Method)**

From the best vineyards managed for low yields. It's an extra dry sparkling wine with a pale lemon-green color, distinctive fruity notes, a creamy mousse and balanced roundness. It's perfect as aperitif.

0,75 - 1,5 l COD. 101 - 125



- **Cuvée D'elite Metodo Classico Brut**

From pinot noir and chardonnay grapes this cremant style sparkling wine is elegant with a good structure; Enjoy it with seafood. Serve it chilled.

COD. 131



- **Sauvignon Millesimé (Charmat Method)**

This grape is very rare in Oltrepò; It's lightly aromatic with delicate notes typical of the variety. Silky, elegant can be appreciated as aperitif or with seafood starters.

0,75 - 3 l COD. 127 - 128



- **Osiria Rosè Extra Dry (Charmat Method)**

From Pinot Noir grape vinified in Rosé, it's deep pink, nose is intense with notes of red fruit.

It perfectly suits light starters, fish food but gives its best as aperitif. Serve it chilled.

COD. 146



- **Gran Cuvée Met. Classico Millesimé**

This is the result of our commitment in "Metodo Classico" continue improvement approach; it's harmonious, complex, silky with notes of apricot and vanilla. Serve it chilled.

0,75 - 1,5 l COD. 102 - 123



# Magnum

- **Sauvignon Millesimé**

6 l COD. 128 - 129



- **Gran Cuvée  
Metodo Classico Millesimé**

3 l COD. 124

- **Riserva**

- San Martino Pintone**

Full-bodied wine it perfectly pairs with complex red meat based dishes.

12 l COD. 126

- **“Il Gobbo”**

This wine is made through a traditional method including a short maturation in oak; it's perfect with spicy food, boiled meat and aged cheese.

3 l COD. 140

- **“La Croatina”**

La Croatina has been made from early '800 and has a long legacy in Oltrepò; with distinctive aroma it brings joy to every meal.

1,5 l COD. 130



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# Grappa and Spirits



## • Grappa di Bonarda

Obtained from an accurate bain-marie distillation, from soft and juicy pomace of Croatina grapes from Oltrepò Pavese. Soft, fruity and persistent taste.

COD. 142



## • Grappa di Bonarda Barricata

Following a rigid process of distillation, this grappa is matured in barrique for 3 months, with a surprising result produced. Complex, velvety.

COD. 143



## • Grappa di Moscato

The most typical of all grappas, it comes from an accurate distillation in a bainemarie, where fragrance and harmony rule.

Soft, delicate with a clear aromatic background.

COD. 141



## • Liqueur grappa Fior di Camomilla

Liqueur obtained from the infusion of chamomile flower heads, macerating for 40 days in a solution of excellent fruity grappa, with the addition of sugars and other natural secrets, we arrive to the surprising result. Sweet and delicate, typical of chamomile.

COD. 144



## • Liqueur Bargnolino

From the infusion of Pruno Spino berries (ripe blackthorns), a digestive commonly called Bargnolino is obtained, with a moderate alcohol content, able to satisfy the most particular needs of our diet.

COD. 145