Bellati Maria Carla - Vini

Category: Cantine
business description: ORGANIC WINERY

Located on the beautiful Monterosso hillside in the spa town of Acqui Terme (AL), the organic Bellati Maria Carla winery sits at an altitude of 300 meters above sea level. Established in the late 19th century, the company has been cultivating vineyards and transforming the grapes into premium DOC and DOCG wines ever since. Since 2000, the company has opted for organic cultivation methods, which, both operationally and technically, does not compromise the winery's production; indeed, it is a duty, out of respect for the land and, above all, for the health of the winemaker. Over the years, the company has received numerous awards, from prizes to competitions and the Green Flag.

Bellati Vini is a family-run business. Angelo personally manages the vineyards, following traditional methods, with age-old techniques passed down from generation to generation. Natural substances such as sulfur, lime, and copper are used, along with new plant preparations derived from medicinal herbs such as nettle, horsetail, and garlic, which help the plants defend themselves. Only pyrethrum, a natural extract, is used as an insecticide, and artificial nests are placed to house insect-eating passerines.
Fertilization is exclusively plant-based, through grassing in alternate rows, varying the grass varieties from year to year for proper soil management and to support its fertility.
During the month of August, bunch thinning is carried out, which allows for low yields and excellent wine quality.

Wines produced: Barbera del Monferrato Superiore DOCG, Piemonte Brachetto DOC, Dolcetto d'Acqui DOC, Moscato d'Asti DOCG, Piemonte Bianco DOC
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Links

https://www.bellatiwines.it/

Photos



