



From the passion for the wine products and the love for Irpinia, the Bellaria Agricultural Company was born, which has always produced and exported winners of excellence all over the world; every year, it obtains prestigious awards in the great international competitions.

The company was founded in 2002, thanks to the cultivation of olives and the production of extra virgin olive oil, which still today produces around one thousand plants of three different varieties. In 2009, the first Bellaria wines were born, but only in July 2011 was founded the Agricultural Company, participated by the Maffei family of Roccabascerana and Antonio Pepe expert manager and above all coming from three generations of grape growers in Montefalcione. Thus a young reality is born but with a great traditional influence. In fact all Bellaria wines are authentic and based on a typical flavor, but at the same time innovative, thanks to the professionalism with which their technicians Raffaele Noviello (Director) and Luca Zirpoli (Oenologist), create and meticulously care for every winemaking process. From the selected Irpinia campaigns and its native vines, wines like Greco di Tufo were born (included in the wine list that accompanied His Holiness Pope Francis in Armenia in June), Falanghina, Coda di fox, Fiano, Aglianico, fields Taurasini and Taurasi. Autochthonous wines produced through ancient natural processes without any chemical alteration according to the philosophy of the company. Today and now for five years, the elegant Bellaria labels show the tree of Tiglio, which is an important symbol for the community of Roccabascerana, since it is 230 years old and is located in the center of the historical core of the country.





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IRPINIA FALANGHINA DOC

GRAPE VARIETY: Falanghina
PLANTING DENSITY: 2100 plants per hectare
GRAPE: 100% Falanghina
MAX. ALLOWED YIELD: 70% -used 60%
ALCOHOL: 12,5% vol
PRODUCTION ZONE: Hilly San Mango s.c. Paternopoli (AV) 470 mt a.s.l.
TRAINING SYSTEM: Espalier – guyot
HARVEST: By hand, in crates, October
WINE MAKING METHODH: De-stemming, soft pressing. Natural settling, inoculation of selected yeasts, controlled fermentation at 12°-14° filtering, batonnage and storage in steel tanks, bottling.



“OTTANT’ANNI” IRPINIA CODA DI VOLPE DOC

GRAPE VARIETY: Coda di volpe
PLANTING DENSITY: 2000 vines per hectare
GRAPE: 100% Coda di volpe
MAX. ALLOWED YIELD: 70% – used 65%
ALCOHOL: 12% vol
PRODUCTION ZONE: Hilly Paternopoli (AV) 490 mt a.s.l.
TRAINING SYSTEM: Espalier – guyot
HARVEST: By hand, in crates, late October
WINE MAKING METHODH: De-stemming – pressing, soft pressing and natural settling. Inoculation of selected yeasts, fermentation at controlled temperatures of 12-14°C. Refinement and batonnage for at least 3 months in steel.



FIANO DI AVELLINO DOP

GRAPE VARIETY: Fiano
PLANTING DENSITY: 1900 vines per hectare
GRAPE: 100% Fiano
MAX. ALLOWED YIELD: 70% – used 65%
ALCOHOL: 13,5% vol
PRODUCTION ZONE: Hilly Candida (AV), Pratola Serra (AV), 580 m
TRAINING SYSTEM: Espalier – guyot
HARVEST: By hand, in crates, in the first ten days in October
WINE MAKING METHODH: De-stemming – 24 hrs pellicular maceration at temperatures of 5/6°C, soft pressing, natural settling and inoculation of selected yeasts. Controlled temperature fermentation, refinement and batonnage for 3 months in steel, bottling.



“OLTRE” GRECO DI TUFO DOCG

GRAPE VARIETY: Greco
PLANTING DENSITY: 2000 plants per hectare
GRAPE: Greco in purity
MAX. ALLOWED YIELD: 70% exploited 65%
ALCOHOL: 13,5 % vol
PRODUCTION ZONE: Hill Prata di Principato u. 300 m s.l.m.
TRAINING SYSTEM: Espalier – guyot
HARVEST: Manual, in a box, mid-October
WINE MAKING METHODH: De-stemming and crushing, soft pressing. Natural decantation, inoculation of selected yeasts, controlled fermentation at 12-14°, filtration and storage in steel tanks. Tartaric stabilization. Bottling



“SENSO” PASSITO FIANO IGT CAMPANIA

GRAPE VARIETY: Fiano
PLANTING DENSITY: 2000 plants per hectare
GRAPE: Fiano in purity
MAX. ALLOWED YIELD: 40% -used 20%
ALCOHOL: 16,5% vol
PRODUCTION ZONE: Hillside Candida 580 mt a.s.l.
TRAINING SYSTEM: Espalier - guyot
HARVEST: Manual, in a box, in the first ten days of December
WINE MAKING METHODH: Soft pressing, natural decantation with inoculation of yeasts selected directly in barriques of acacia and French oak. Fermentation and aging for 12 months.



“SENSO” PASSITO AGLIANICO IGT

GRAPE VARIETY: Aglianico
DENSITY: 2500 plants per hectare
MAX. YIELD PER HECTARE: 80 q
MAX. ALLOWED YIELD: 40%-20% at the end of the ageing process
ALCOHOL: 15 % vol.
PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m.
TRAINING SYSTEM: Espalier – speronatot Cord
HARVEST: Manual, in boxes, in the first decade of December
WINE MAKING METHODH: Soft pressing, natural decantation with inoculation of selected yeasts directly in French oak and American oak barrels. Fermentation and aging for 12 months.



“SIR V” IRPINIA AGLIANICO DOC

GRAPE VARIETY: Aglianico
 DENSITY: 2200 plants per hectare
 MAX. YIELD PER HECTARE: 120q/ used 80q/ l
 MAX. ALLOWED YIELD: 70% – used 60%
 ALCOHOL: 13% vol
 PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m.
 TRAINING SYSTEM: Espalier – spurred cordon
 HARVEST: Manual, in the box, beginning of November
 WINE MAKING METHOD: De-stemming and light inoculation pressing of selected yeasts maceration at controlled temperature 25-30°, racking and soft pressing of the marc, aging in barriques for a period of 6 months bottling. Aging 3 months in bottle.



IRPINIA AGLIANICO DOC

grape: 100% Aglianico
 vinification: Fermentation at controlled temperature, malolactic fermentation and aging in second passage French oak barriques of 225lt capacity for 12 months.
 ALCOHOL 12.8% vol
 Tasting notes: Round, fruity bouquet with hints of cherry and sour cherry, in the mouth it has notes of cinnamon and vanilla and a perfectly balanced aftertaste.



“CORE” IRPINIA CAMPI TAURASINI DOC

GRAPE VARIETY: Aglianico
 DENSITY: 2500 plants per hectare
 MAX. YIELD PER HECTARE: 70 q
 MAX. ALLOWED YIELD: 70%-60% at the end of the ageing process
 ALCOHOL: 13 % vol.
 PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m.
 TRAINING SYSTEM: Espalier – spurred cordon
 HARVEST: By hand, in crates, in the first ten days in November
 WINE MAKING METHOD: De-stemming and light pressing, temperature controlled maceration, racking off and soft pressing of pomace. Barriques for 6 months. Ageing in barriques for 6 months, refinement in the bottle for at least 6 months.



TAURASI DOCG

GRAPE VARIETY: Aglianico
 DENSITY: 2500 plants per hectare
 MAX. YIELD PER HECTARE: 70 q
 MAX. ALLOWED YIELD: 70%-55% at the end of the ageing process
 ALCOHOL: 13.5 % vol.
 PRODUCTION ZONE: Hillside, 400-500 mt s.l.m.
 TRAINING SYSTEM: Espalier – guyot
 HARVEST: By hand, in crates, in the first ten days in November
 WINE MAKING METHOD: De-stemming and light pressing, inoculation of selected yeasts, 25-30°C temperature controlled maceration, racking off and soft pressing of pomace. Ageing in barriques for 18 months. Storage in steel tanks until bottling, refinement in the bottle for at least 6 months.



TAURASI RISERVA DOCG

GRAPE VARIETY: Aglianico
 DENSITY: 2500 plants per hectare
 MAX. YIELD PER HECTARE: 80 q
 MAX. ALLOWED YIELD: 70%-55% at the end of the ageing process
 ALCOHOL: 14.5 % vol.
 PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m.
 TRAINING SYSTEM: Espalier – spurred cordon
 HARVEST: By hand, in crates, in the first ten days in November
 WINE MAKING METHOD: De-stemming and crushing. Maceration and fermentation with the skins at a controlled temperature. Aging in barriques 70% French oak, 30% American oak, for 24 months. Bottling and aging in bottle for 12 months.



SPUMANTE DI FIANO EXTRA-DRY

GRAPE VARIETY: Fiano
 PLANTING DENSITY: 2000 plants per hectare
 GRAPE: Fiano in purity
 MAX. ALLOWED YIELD: 70% exploited 60%
 ALCOHOL: 12.5 % vol
 PRODUCTION ZONE: Hilly Candida 580 mt a.s.l.
 TRAINING SYSTEM: Espalier – guyot
 HARVEST: Manual, in a box, in the first ten days of September
 WINE MAKING METHOD: De-stemming, soft pressing. Natural decantation, inoculation of selected yeasts, first fermentation at controlled temperature. Refermentation and long foam fermentation in bottle aging for another 2 months.

