

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

*An irreverent,
unpredictable
pét-nat that
brings sparkling
wine back to the
heart of the table.*

*Authentic,
effortless to drink,
and endlessly food-
friendly.*

“

WHY NINARÈ

Ninarè is the
childhood nickname
my family still uses
for my mother.

This wine is
dedicated to her
and to her deep
love for
Tenuta Belicello
— a small gesture
to honor the
constant support
and encouragement
she has always
given me.

”







Ninarè



Vino Rosato Frizzante

TASTING PROFILE

	COLOR	Delicate light pink with elegant salmon hues
	AROMAS	Fresh strawberry and pomegranate, layered with playful notes of candied ginger and zesty citrus peel
	SPARKLE	Gentle and refined, with fine, delicate bubbles
	PALATE	Fresh and vibrant, driven by a bright, uplifted salinity

WINEMAKING

- Harvest: manual picking, end of August
- Direct pressing with no skin contact. Spontaneous fermentation begins in stainless steel tanks using a pied-de-cuve of wild yeasts
- Ancestral Method: bottled while fermentation is still active; the process completes naturally inside the bottle, creating its own carbon dioxide without any additives

TECHNICAL DATA

Grapes	100% Frappato	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne Sottostrada	Production	2,100 bottles
Soils	Deep soils with a sandy-limestone composition	Aging potential	2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●●●○	●●●○○	●●●○○

FOOD PAIRING

Exceptional with summer salads, fresh cheeses, and artisanal cured meats. It is a particularly brilliant partner for salmon sushi and sashimi.

NINARÈ AT A GLANCE

★ A NATURALLY CLOUDY SPARKLING ROSÉ, A VIBRANT TRIBUTE TO FAMILY