



BELLARIA
ROCCABASCERANA

WINEMAKER OF IRPINIA
WINE EXCELLENCE

www.agricolabellaria.com

© 2023 Agricola Bellaria. All Rights Reserved



The Winery

A matter of family, a matter of people

The Maffei family is from Roccabascerana and has lived for centuries in the historic city center, in the exact spot where the majestically centenary linden tree that characterizes the image of our winery is located.

The Bellaria business concept was created thanks to the will of the family to keep their presence alive and active in the area by creating economic inducement and employment through the exploitation of the land owned and handed down for generations.

This land is the starting point of the Bellaria winery adventure. Thanks to the men and women who contribute every day to the creation of high quality wines; and, among them: Antonio Pepe «general manager», Luca Zirpoli «oenologist», Mario Ronco «consultant oenologist», Mirco Colella «agronomist».

The Territory

Between the Partenio Park and the Sabato and Calore valleys

The cellar is located in Roccabascerana (AV), while the vineyards, which are all owned by the company, are located between the Parco del Partenio and the Sabato and Calore valleys in the Irpinia DOCG and DOC areas. A strong bond with its land, combined with a vocation for internationalization, have prompted the company to enhance the potential of native vines.

From the countryside of the Province of Avellino

Wines such as Greco di Tufo DOCG, Fiano di Avellino DOCG, Taurasi DOCG, Irpinia Aglianico DOC, Irpinia Falanghina DOC, Irpinia Passito DOC and the CODA RARA obtained from an ancient vine.

Native wines produced through ancient natural processes without any chemical alteration.



RED WINES



IRPINIA AGLIANICO D.O.C.

RED WINE OBTAINED FROM THE VINIFICATION OF 100% AGLIANICO GRAPES, FROM OUR VINEYARDS OF PATERNOPOLI AND MONTEMILETTO, IN THE HEART OF IRPINIA. FERMENTATION AT CONTROLLED TEMPERATURE, MALOLACTIC FERMENTATION AND AGING, LATER ON, IN FRENCH OAK BARRIQUES OF 225LT FOR 12 MONTHS. RECOMMENDED WITH MEAT, CHEESE AND VEGETABLES.



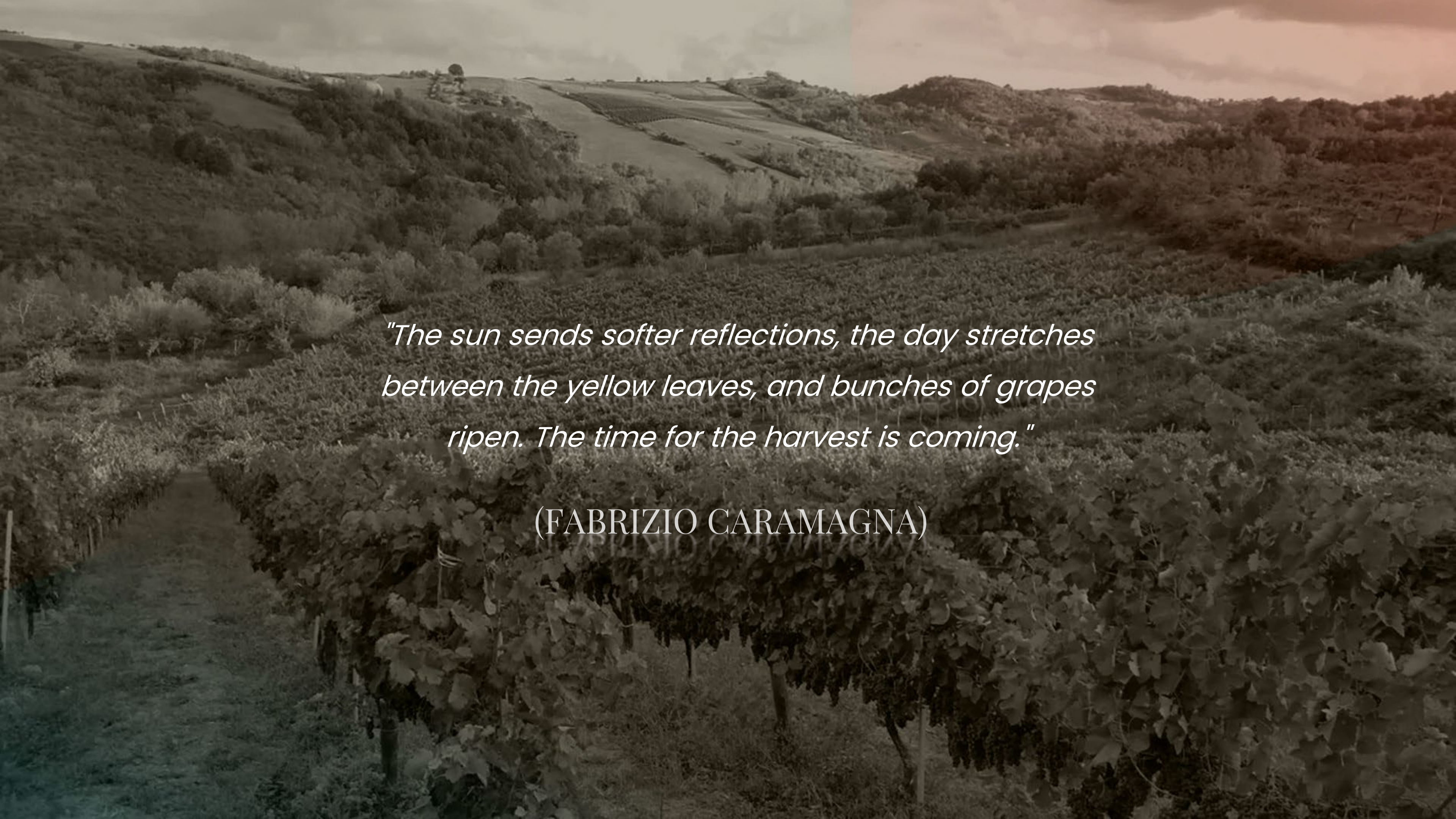
TAURASI D.O.C.G.

RED WINE WITH GREAT STRUCTURE, OBTAINED FROM THE VINIFICATION OF 100% AGLIANICO GRAPES, FROM OUR VINEYARDS OF PATERNOPOLI AND MONTEMILETTO, IN THE HEART OF IRPINIA. FERMENTATION AT CONTROLLED TEMPERATURE, MALOLACTIC FERMENTATION AND AGING FOR 18 MONTHS IN 225LT FRENCH OAK BARRIQUES. PAIRING WITH RED MEATS, AGED CHEESES. ALSO RECOMMENDED FOR THE END OF A MEAL AND MEDITATION.



CODA RARA

THE WINE WAS PRODUCED FROM OUR ANCIENT VINEYARD IN PATERNOPOLI (AV) FROM CENTURY PLANTS OF VERY ANCIENT GRAPES DATING BACK TO 78 A.D. AND NAMED BY PLINY THE ELDER IN THE NATURALIS HISTORIA, INCLUDING THE RED-BERRY FOXTAIL IN GREATER QUANTITY AND OTHER ANCIENT TRADITIONAL VARIETIES.



*"The sun sends softer reflections, the day stretches
between the yellow leaves, and bunches of grapes
ripen. The time for the harvest is coming."*

(FABRIZIO CARAMAGNA)

WHITE WINES



GRECO DI TUFO D.O.C.G. "OLTRE"

WHITE WINE OBTAINED FROM 100% GRECO GRAPES, COMING FROM OUR VINEYARDS OF PRATA P.U. AND MONTEFUSCO. STRAW YELLOW COLOR, BROAD SMELL WITH HERBACEOUS NOTES, FLORAL HINTS OF TROPICAL FRUIT AND PEAR. FERMENTATION AT CONTROLLED TEMPERATURE. RECOMMENDED WITH SHELLFISH, WHITE MEATS AND DESSERTS. SUITABLE FOR AGING.



IRPINIA FALANGHINA D.O.C.

WELL STRUCTURED AND HARMONIOUS WHITE WINE, OBTAINED FROM FALANGHINA GRAPES FROM OUR VINEYARD IN THE MUNICIPALITY OF ROCCABASCIERANA (AV). STRAW YELLOW COLOR, INTENSE AND PERSISTENT AROMA, FRUITY WITH FLORAL HINTS. DRINK WITH APPETIZERS, SOUPS, FISH DISHES, WHITE MEATS AND FRESH CHEESES.



FIANO DI AVELLINO D.O.C.G.

WHITE WINE OBTAINED FROM 100% FIANO GRAPES FROM OUR VINEYARD IN THE MUNICIPALITY OF CANDIDA (AV). WELL STRUCTURED, HARMONIOUS AND ELEGANT WITH SCENTS OF CAMOMILE AND ROASTED HAZELNUT. RECOMMENDED PAIRING: FISH, CRUSTACEANS, FRESH CHEESES, WHITE MEATS AND APPETIZERS. SUITABLE FOR AGING.

SPECIAL EDITION



TAURASI RISERVA D.O.C.G. 2015

RED WINE OBTAINED FROM THE PROCESSING OF 100% AGLIANICO GRAPES HARVESTED BY HAND IN OUR VINEYARDS IN IRPINIA – PATERNOPOLI AND MONTEMILETTO. TO GUARANTEE THE QUALITY OF THIS WINE, IT IS TRANSPORTED TO THE CELLAR IMMEDIATELY AFTER THE HARVEST, IN SMALL BASKETS. FERMENTATION AT CONTROLLED TEMPERATURE, MALOLACTIC FERMENTATION AND AGING UP TO 36 MONTHS IN 225LT FRENCH OAK BARRIQUES.



IRPINIA D.O.C. FIANO PASSITO

PASSITO WINE OBTAINED BY DRYING THE GRAPES ON THE TREES, HARVESTED IN THE FIRST TEN DECADES OF DECEMBER AND PLACED IN SMALL BOXES. FERMENTATION AND AGING FOR 12 MONTHS IN ACACIA AND FRENCH OAK BARRIQUES.



IRPINIA CAMPI TAURASINI D.O.C.

WINE OF GREAT STRUCTURE OBTAINED FROM THE VINIFICATION OF 100% AGLIANICO GRAPES. INTENSE RUBY RED COLOR WITH PURPLE REFLECTIONS, GREAT EXPRESSIVENESS AND COMPLEXITY ON THE NOSE. POWERFUL AND ELEGANT, AGED FOR 6 MONTHS IN 225 LT BARRIQUES.