

Profile

sweet + bubbly + moscato + peach + floral

BRAND D.H. Lescombes

WINE NAME Bellissimo

VARIETAL 79% Moscato, 21% Malvasia Bianca

VINTAGE 2019

APPELLATION New Mexico

TASTING NOTES Celebrations are in order anytime you pop a bottle of Bellissimo. This wine lives up to its name, which translates to “beautiful” in Italian. On the nose, an abundance of peaches, moscato, and light melon take center stage. Lively on the palate, bubbles dance flavors of floral notes, stone fruit, and light apple across your tongue.

FOOD PAIRINGS Very versatile and food-friendly, this wine is well suited for appetizers like our nosh platter, or other fruit and cheese selections. Especially good with desserts like crème brûlée, tiramisu, and dark chocolate.



Heritage Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since the label was introduced in 1991.

A WINEMAKING LEGACY

Technical Data

ALCOHOL	10.85%
RESIDUAL SUGAR	7.158%
TA	9.5
PH	3.42
COLOR	Soft, golden yellow
BOUQUET	Peach, moscato, light melon
TASTE	Lively floral, stone fruit, and light apple
SERVING TEMP	32°- 42°

Tasting Chart

INTENSITY	delicate	_____●_____	powerful
SWEETNESS	very dry	_____●_____	dessert
BODY	light	_____●_____	very full
ACIDITY	soft	_____●_____	very crisp
TANNINS	none	_____●_____	heavily tannic
OAK	none	_____●_____	heavy oak
COMPLEXITY	direct	_____●_____	very complex
		1 2 3 4 5	