

# Bella Wines - Mariani Cab Franc Pét Nat

<b>Producer</b>	Bella Wines
<b>Product</b>	Ancestral Method Sparkling Cab Franc
<b>Vintage</b>	2023
<b>Country</b>	Canada
<b>Region</b>	BC - Okanagan - Naramata

<b>WHLs Price</b>	\$26.00
<b>Configuration</b>	12 X 750 mL
<b>SKU</b>	286925
<b>ABV</b>	11.80%

<b>Grapes</b>	Cabernet Franc
<b>Soil</b>	Old lake bed sediment, primarily silt and clay
<b>Farming</b>	uncertified organic
<b>Vineyard</b>	western exposure overlooking Okanagan Lake with an east/west layout
<b>Production</b>	picked September 2nd, a 31° day. Quickly destemmed and pressed, for very light skin contact. Settled overnight in steel tank, then racked off sediment into neutral oak barrels for fermentation. At ~20g sugar, wine was bottled via gravity on Sept 14 & 16. After four months on lees, wine was disgorged and then crown-capped with a 20ppm sulfur addition.
<b>Vessel</b>	Neutral Oak
<b>Impression</b>	Juicy ripe guava, plum

<b>Notes</b>	Mariani vineyard is the same vineyard as the 509 & 787 gamays
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Cellar Practices
<ul style="list-style-type: none"><li>• Indigenous fermentation</li><li>• 20 PPM SO2</li><li>• No Fining</li><li>• No Filtering</li></ul>

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