

# CEZAR Bella Blanca Cuvée 2025

Category: Dry white wine

Grape varieties: Sauvignon Blanc, Olaszrizling, Chardonnay



## Vinification:

A carefully crafted blend of three varieties, produced using reductive techniques to preserve freshness and aromatic clarity, followed by harmonization of the final cuvée.

## Tasting notes:

Our first estate cuvée, showing a pale honey hue with subtle green reflections. The nose reveals gooseberry, pear and pineapple, complemented by citrus freshness and a hint of freshly cut grass. On the palate, it is lively and well-balanced, driven by crisp acidity with delicate green notes, followed by almond and tropical fruit nuances. The harmonious blend of the three varieties results in natural balance and a clean, elegant finish.

## Food pairing:

Ideal for gatherings and shared moments. Pairs beautifully with fresh salads, light pasta dishes and easy-going meals.

**Serving temperature:** 9–11 °C

## Style / positioning:

A fresh, harmonious white cuvée designed for easy enjoyment and versatile occasions.

**Alcohol:** 11.5% vol

**Residual sugar:** 1.0 g/l

**Acidity:** 5.8 g/l