

# Malivoire

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Certified Sustainable wines proudly crafted at our family-run winery on the Beamsville Bench since 1998

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## Che Bello Sparkling

Charmat Method sparkling wine, non-vintage  
VQA Ontario

**Composition:** Seyval Blanc

**Impressions:**

The nose is treated to fruity white peach and bruised apple, floral orange blossom and gardenia, with a tangy, flinty edge. A frothy, playful mouth delivers green apple, pear and lime sour patch candy, with gently lingering floral and candy notes.

**Serving suggestions:** Chill to near 8° C.

**When to drink:** now to 2026.

**Harvest:**

Seyval Blanc from the Hubel Estate Vineyards was picked September 9th at 16.1° Brix grape sugar. The other varieties were taken the following week averaging 22.1° Brix.

**Vinification:**

Following primary fermentation, the wine was transferred to a pressurized steel tank for secondary fermentation in the “charmat” method. There was no malolactic fermentation. Bottled June 2023.

**Alcohol:**

11.0 %

**Residual Sugar:**

16.0 grams per Litre

**Titrateable Acidity:**

8.9 grams per Litre

**pH:**

3.09

