

765 Jacur Brut

BERNARDI
Pietro e Figli

Sparkling white wine brut

Area of origin

Veneto

Grape variety

Glera/Pinot Grigio/Chardonnay

Vine training system

Classic Sylvoz

Harvest season

1st-15th September

Harvest type

Manually

Grapes per ha

250 quintals/ha

Vinification

White wine method with soft pressing

Primary fermentation

Static decanting and fermentation at controlled temperature

Second fermentation

30 days

Sparkling wine method

Natural refermentation in autoclave with Charmat method

Refining

15 days in autoclave

Refinement in the bottle

15 days

Alcohol

11% Vol.

Residual sugar

9 g/l

Characteristics of the terrain

Loose/medium mixture

Planting density

3,300 plants/ha

Colour and Perlage

Straw-yellow colour with persistent perlage

Fragrance

Delicate fragrance

Flavour

Sapid and mineral flavour

Food pairings

Ideal as an aperitif, it also pleasantly accompanies a meal

Storage

The bottles must be stored vertically, in a cool environment with constant humidity, away from light

How to describe on the wine list

Bernardi Pietro e Figli
"765 JACUR" brut

Serving temperature

6 - 8° C

