

**BERNARDI**  
*Pietro e Figli*

# 765 Jacur Extra Dry

Sparkling white wine extra dry

## 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

15 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

Fruity scent

## Flavour

Delicate flavour

## Food pairings

Ideal as an aperitif

## 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" extra dry

## Serving temperature

6 - 8° C

