

“CAPOSALDO” PROSECCO DOC EXTRA DRY

Sparkling white wine Extra Dry Prosecco DOC

BERNARDI
Pietro e Figli

Area of origin

Veneto

Grape variety

Glera

Vine training system

Classic Sylvoz

Harvest season

1st–15th September

Harvest type

Manually

Grapes per hectare

180 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

1 months in autoclave

Refinement in the bottle

15 days

Alcohol

11,5% 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

Delicate and fruity bouquet, slightly aromatic

Flavour

Lively, fresh and elegant flavour

Food pairings

Excellent as an aperitif, also pleasantly accompanies the end of the 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
“CAPOSALDO”

Prosecco DOC Extra Dry

Serving temperature

6 – 8 °C

