

# “PRIMOVENTO” PROSECCO DOC ROSÈ BRUT

Sparkling Rosé wine Brut Prosecco DOC millesimato

BERNARDI  
*Pietro e Figli*

## Area of origin

Veneto

## Grape variety

Glera and Pinot Nero

## Vine training system

Classic Sylvoz

## Harvest season

1st–15th September

## Harvest type

Manually

## Grapes per hectare

180 quintals/ha

## Vinification

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

10 g/l

## Characteristics of the terrain

Loose/medium mixture

## Planting density

3,300 plants/ha

## Colour and Perlage

Mature pale pink colour with persistent perlage

## Fragrance

Delicate and fruity bouquet

## Flavour

Lively, fresh and elegant flavour

## Food pairings

Excellent as an aperitif and with a meal, pleasant with first courses of all kinds

## 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

“PRIMOVENTO”

Prosecco DOC Rosè Brut

Millesimato

## Serving temperature

6 – 8 °C

