

**BERNARDI**  
*Pietro e Figli*

# “ALTEPIANE” Prosecco Superiore Extra Dry Millesimato

Sparkling white wine extra dry Conegliano Valdobbiadene  
Prosecco Superiore DOCG millesimato

## Area of origin

Conegliano Valdobbiadene

## Grape variety

Glera

## Vine training system

Double-inverted and/or narrow Sylvoz

## Harvest season

1st-15th September

## Harvest type

Manually

## Grapes per ha

135 quintals/ha

## Vinification

White wine method with soft pressing

## Primary fermentation

Static decanting and fermentation at controlled temperature

## Second fermentation

40 days

## Sparkling wine method

Natural refermentation in autoclave with Charmat method

## Refining

1-3 months in autoclave

## Refinement in the bottle

15 days

## Alcohol

11,5% Vol.

## Residual sugar

15 g/l

## Characteristics of the terrain

Medium texture tending towards clayey

## Planting density

3,500 plants/ha

## Colour and Perlage

Straw yellow colour with fine and persistent perlage

## Fragrance

The nose recalls floral rose, citrus, acacia and fruity white peach, pear and apple

## Flavour

Harmonious and delicate flavour, savoury and slightly aromatic

## Food pairings

Excellent as an aperitif and an ideal pairing with delicate and refined lunches

## 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  
“ALTEPIANE” Conegliano Valdobbiadene  
Prosecco Superiore DOCG millesimato  
extra dry

## Serving temperature

6 - 8° C

