

Prosecco Frizzante

BERNARDI
Pietro e Figli

Sparkling white wine Conegliano Valdobbiadene Prosecco DOCG



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

Refining

1-3 months in autoclave

Refinement in the bottle

15 days

Alcohol

11,5% Vol.

Residual sugar

11 g/l

Characteristics of the terrain

Medium texture tending towards clayey

Planting density

3,500 plants/ha

Colour and Perlage

Straw yellow colour

Fragrance

Fruity and characteristic bouquet

Flavour

Dry, naturally sparkling, lively, fresh and elegant flavour

Food pairings

Aperitifs, appetizers, light pasta dishes, seafood mains, vegetables and soft cheeses

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
Conegliano Valdobbiadene Prosecco
DOCG sparkling wine

Serving temperature

6 - 8° C

