



765 Jacur — Extra Dry

Name Glera vino spumante Cru
Classification Glera Colli Trevigiani
Grape variety 100% Glera

Jacur originates from a research effort made by the Bernardi Family: research into the history, oenology and heritage of their homeregion. The Bernardi estate lies in the heart of the historical area of production and just a short distance from the “Sacred River of the Homeland”. In ancient times the area was the hub of trade and communication from which it earned its name, “via Mercatelli”, the road of the markets. On a plot of land within the estate there is a sighting point that dates back to the 1700s, known as Jacur. Today it stands right in the middle of the vineyard where the grapes for the Jacur sparkling wine are grown. We grow Glera grapes to add an extra choice in the range of our sparkling wines and offer a new way of enjoying wine.

TASTING NOTES —

Serving suggestions excellent as an aperitif, and can be enjoyed throughout the meal

Serving temperature 6-8°C

Alcohol content 11,5% vol

Sugar content 16 gr/l

CHARACTERISTICS OF THE PRODUCTION AREA —

Location The hills of Collalto, Susegana

Soil type medium density which tends to be clayish

Vine density 3300 plants / hectare

Harvesting method hand picked

