

# “AL CAVO” Dry Millesimato

BERNARDI  
*Pietro e Figli*



Sparkling white wine dry Conegliano Valdobbiadene Prosecco  
Superiore DOCG Rive di Collalto millesimato

## Area of origin

Conegliano Valdobbiadene Rive di Collalto

## Grape variety

Glera

## Vine training system

Double-inverted and/or narrow Sylvoz

## Harvest season

1st-15th September

## Harvest type

By hand with grape selection

## Grapes per ha

130 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

2-4 months in autoclave

## Refinement in the bottle

30 days

## Alcohol

11,5% Vol.

## Residual sugar

20 g/l

## Characteristics of the terrain

Clayey

## Planting density

3,500 plants/ha

## Colour and Perlage

Straw yellow colour with fine and  
persistent perlage

## Fragrance

Delicate and fruity yet intense fragrance  
evoking floral sensations

## Flavour

Lively, fresh, elegant and harmonious  
flavour

## Release for consumption

from 1st March following the last harvest

## Food pairings

Excellent as an aperitif, 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  
“AL CAVO” Conegliano Valdobbiadene  
Prosecco Superiore DOCG Rive di Collalto  
millesimato dry

## Serving temperature

6 - 8° C

