

“CAMPAL” Prosecco Superiore Brut Millesimato

BERNARDI
Pietro e Figli

Sparkling white wine brut 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

8 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

Dry and sapid flavour

Food pairings

Excellent as an aperitif and pairs ideally
with shellfish and fine seafood

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
“CAMPAL” Conegliano Valdobbiadene
Prosecco Superiore DOCG millesimato
brut

Serving temperature

6 - 8° C

