

# “CAPOSALDO””

## Prosecco DOC Extra Dry

BERNARDI  
*Pietro e Figli*

Sparkling white wine extra dry Prosecco DOC

### Area of origin

Veneto

### Grape variety

Glera

### Vine training system

Classic Sylvoz

### Harvest season

1st-15th September

### Harvest type

Manually

### Grapes per ha

180 quintals/ha

### Vinification

White wine method with soft pressing

### Primary fermentation

Static decanting and fermentation at controlled temperature

### Second fermentation

30 days

### Sparkling wine method

Natural refermentation in autoclave with Charmat method

### Refining

1 month in autoclave

### Refinement in the bottle

15 days

### Alcohol

11% Vol.

### Residual sugar

15 g/l

### Characteristics of the terrain

Loose/medium mixture

### Planting density

3,300 plants/ha

### Colour and Perlage

Straw-yellow colour with persistent perlage

### Fragrance

Delicate and fruity bouquet, slightly aromatic

### Flavour

Lively, fresh and elegant flavour

### Food pairings

Excellent as an aperitif, also 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  
“CAPOSALDO” Prosecco DOC extra dry

### Serving temperature

6 – 8° C

