

BERNARDI
Pietro e Figli

“PRA’ DEI SALT” Extra Dry Millesimato

Sparkling white wine extra 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

16 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, intense and engaging fragrance

Flavour

Lively, bold, fresh and elegant flavour

Release for consumption

from 1st March following the last harvest

Food pairings

Excellent as an aperitif, it can also accompany first courses and cheese platters

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
“PRA’ DEI SALT” Conegliano Valdobbiadene
Prosecco Superiore DOCG Rive di Collalto
millesimato extra dry

Serving temperature

6 - 8° C

