



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

VALDOBBIADENE PROSECCO SUPERIORE DOCG DRY "ARNERÈ"

Production area: Refrontolo, in the middle of Conegliano Valdobbiadene zone.

Vineyards altitude: 200/300 m. s.l.m.

Vine variety: Glera 100% SQNPI.

Yield per hectare: 13,5 t.

Grape harvest: manual.

Wine making: soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks.

Sparkling process: re-fermentation in autoclave at a temperature of 15° C.

Pressure: 5 bar.

Perlage: fine and persistent.

Alcohol: 11,5% vol.

Residual sugar: 22 g/l.

Food combinations: particularly suitable as aperitif; you can perfectly combine with low fat appetizers, with fish and light first courses.

Service temperature: 6/8° C.

Preservation: in a fresh place and repaired from the light.

CANTINA BERNARDI SNC

Via Colvendrame, 25
31020 Refrontolo (TV)

Tel. 0438 894153
Fax 0438 894542

www.cantinabernardi.it
bernardi@cantinabernardi.it