



**WHITE SPARKLING WINE
EXTRA DRY "FIOR DE CASSIA"**

Production area: Alta Marca Trevigiana.

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

Vine variety: white grapes varieties.

Yield per hectare: 18 t.

Grape harvest: september.

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: 15 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.

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