



BELLEND A

1986

“San Fermo” Conegliano-Valdobbiadene DOCG Prosecco Superiore Brut

Grapes: 100% Prosecco DOCG. The name San Fermo comes from the Church adjacent to the vineyard. The vines are mostly south-southwest at an altitude of 500-600 feet above sea level.

Appellation: Conegliano-Valdobbiadene DOCG, Prosecco Superiore

Notes: Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Fermentation at 64-68°F. Aging on fine lees for variable periods of between one and three months. Refermentation in steel autoclaves for a period of about two months at temperatures around 64°F.

Dull-straw in color. The bouquet is remarkably fine, intense with hints of fruit, particularly golden apple, peach and acaia blossom. On the palate, it is crisp and dry with excellent correspondence with the aroma.

Food Pairing: This wine make an extraordinary aperitif. Excellent with antipasti and delightful when paired with fish, risottos and vegetable-based pastas.

Serving: Serve at 42-46°F. Best when chilled on ice for about 30 minutes prior to serving.

Alcohol by Volume: 11.5%

Residual Sugar: 8 g/l

Total Acidity: 6 g/l

Formats: 750ml/12 bottles

Wine-Maker: Luigi Cosmo and Paolo Stiva

