

**BEPI<sup>®</sup>**  
**N DE**  
**ETO**



# EXTRA DRY

**Denomination:** *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.*

**Type:** *sparkling Extra Dry Millesimato*

**Grapes:** *Glera 100%*

**Area:** *hills around San Pietro di Feletto*

## Vineyard

**Soil:** *clay*

**Altimetry/exposure:** *270 m a.s.l. exposure to the East, West*

**Yield:** *13,5 tons/ha*

**Breeding system:** *Guyot*

**Harvest:** *hand picking*

## Cellar

**Vinification:** *white winemaking at controlled temperature, second fermentation with Charmat method*

**Volume:** *11,5% vol.*

**Residual sugar:** *16 g/l*

## Tasting

**Colour:** *pale straw yellow, fine and persistent perlage*

**Flavour:** *fruity of apple, pear and peach, floral of Acacia flowers and rose, noticeable vegetal note*

**Taste:** *fresh, mellow, balanced*

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**Agency & Wine Tasting**

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