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BELLENDÀ
1986

SAN FERMO

CONEGLIANO VALDOBBIADENE DOCG PROSECCO SUPERIORE BRUT

Resulting from the natural fermentation of local Glera grapes from the hills of Conegliano, this wonderful sparkling wine is first made to age in steel tanks and then, for several more months, in the bottle. Bright and brilliant, abundant in froth it delivers a fine and persistent perlage that is delicate and slightly aromatic, followed by pleasing notes of citrus fruit in the mouth and a long, refreshingly, slightly bitter aftertaste.

It makes a perfect aperitif or cocktail wine, especially when paired with hors d'œuvre of fish. Best served cool at 6-8° C.

Effervescence: abundant and full, yet very fine and intense perlage

Colour: dull straw yellow, bright and brilliant

Bouquet: remarkably fine, intense with a hint of fruit, a delicate and distinctive bouquet

Taste: clear, dry with a pleasant bitter aftertaste



Wine name:	SAN FERMO
Appellation:	Conegliano Valdobbiadene Prosecco Superiore
Classification:	Controlled and Guaranteed Denomination of Origin (DOCG)
Origin of the name:	A toponym that indicates the source of the grapes. The church dedicated to San Fermo is adjacent to the vineyard.
Type:	Spumante Brut
Grapes:	Glera
Provenance of the grapes:	Carpesica
Vineyard altitude:	180 m above sea level
Soil type:	Mixed clayey, chalky soil of varying depths. The Carpesica hillsides have a surface layer rich in morainic residues of the ancient Piave glacier that ran down from the Sella del Fadalto between Mount Pizzoc and Mount Visentin.
Position and exposure:	Mostly south/south-west
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Sylvoz and double arched-cane
Planting density:	3500-4500 vines per hectare
Yield:	Around 85 hectolitres per hectare
Harvest period:	Second half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Fermentation at 18-20°C. Ageing on fine lees for variable periods of between 1 and 3 months.
Refermentation:	Using the Italian method, in steel autoclaves. Refermentation for around 2 months at temperatures of around 18°C.
Average analytical data:	
	Alcohol: 11.50% vol.
	Sugars: 8 g/L
	Total acidity: 6 g/L
	pH: 3.20
	Pressure: 5 bar
Tasting notes:	
	Perlage: Abundant, evanescent mousse with fine-grained, continuous, persistent perlage
	Colour: Pale straw-yellow, luminous and brilliant
	Aroma: Exceptionally refined and generous, with a clear scent of fruit (golden delicious apples, peach, acacia blossom). Optimum balance between the aromatic notes and the varietal development.
	Palate: Well-orchestrated, crisp and dry, pleasantly acidulous. Excellent correspondence with the aroma.
Food pairing:	Great as an aperitif. Excellent with antipasti, especially those based on fish. Delightful with risottos and vegetable-based pasta dishes.
Serving recommendations:	Serve at 6-8 °C. Chill in the fridge for 2 hours before serving or, better still, in an ice bucket for around half an hour.
Recommended glass:	Use the Prosecco di Conegliano Valdobbiadene Spumante glass. Avoid flutes, which do not enable the aromas to develop fully.
Storage:	In a cool, dark location. Do not store in the fridge for long periods.
Consumption timescale:	SAN FERMO Brut has structural characteristics that allow it to evolve for two years after harvesting. The peak is reached around one year after harvesting. If properly stored, the wine can achieve an excellent level of complexity both on the nose and in the mouth during the course of the 4 years after harvesting.