



Azienda Agricola De Bernard
Maschio Beniamino Srl
Via San Michele, 70
31020 San Pietro di Feletto - Treviso



CUVÉE PRESTIGE
SUPERIOR (GOLD EDITION)
BRUT

Geographic area: Veneto region

Grapes: Glera and others white grapes

Harvest: from mid-September to the beginning of October

Vinification: soft pressing of grapes, then the jusce ferments at a controlled temperature in stainless steel tanks. Second fermentation takes place in large closed cisterns at 12-14° C, with a 2 months-storage on yeast

Tasting notes: light straw yellow in colour with greenish highlights. The texture is fine, compact and persistent. It has a well-typed and delicate fruity bouquet, with hints of apple and banana. Pleasantly lively at the palate with the right balance between sweetness and acidity

Pressure: 5.5 atm

Sugar residue: 13,5 g/l

Alcohol by volume: 11,0% vol

Serving temperature: we recommend serving this sparkling wine at a temperature of 5-7° C. Uncork just before serving

Food pairings: as an aperitif, with fruit and throughout meals with light foods

