

# Dom Bertiol

## Prosecco DOP

100% Glera

### Tasting Notes:

This sparkling wine has delicate, yet full-textured and persistent bubbles that tantalize the palate with every sip. Extra Dry in style, it is crisp and refreshing bursting with fresh citrus and tropical fruit aromas and flavors. Toasted nuances and minerality are present. White florals and a touch of honey add a hint of sweetness that makes this bubbly a pleasant, easy-drinking, versatile wine that can stand on its own, complement a wide array of food, or be used in cocktails.

### Vineyards:

Region:	Veneto, Italy
Vineyard Name:	Campea di Miane
Vineyard Size:	45 hectares
Training Method:	Guyot
Planting Density:	4000 vines/hectare
Soil Composition:	Volcanic
Elevation:	300 meters
Exposure:	Southwestern

### Winemaking:

Hand-harvested in September. Produced using the Charmat method, the wine undergoes 2 fermentations in stainless steel tanks. The initial fermentation takes place over 7 days at a cool temperature of 17°C. The must is stored in pressurized tanks for 2 months over which time it slowly develops froth by completing a natural secondary fermentation. It is micro-filtered and fined before bottling under pressure.

### Technical Data:

Alcohol:	11.0%
Residual Sugar:	16.0 grams/liter
Acidity:	5.8 grams/liter
pH:	3.28



IMPORTER  
OF THE YEAR  
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WINE ENTHUSIAST  
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AWARDS

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