



The soul of our soil



## BENDIS ROSE

2017

### GEOGRAPHICAL ASPECTS:

This Pinot Noir vineyard used to produce the Bendis wine is located on a hill with western exposure.

**Coordinates:** 45°49'55"N; 21°35'06"E

**Altitude:** 142 - 171 m over sea level

**Climate:** Continental (-15°C in winter; +40°C in summer)

**Soil:** Weakly acid, clayey-marshy soil

**Rainfall:** 600 – 800 mm each year

### VINEYARDS:

**Varieties:** Pinot Noir

**Treatment of soils:** summer works and fertilization with green fertiliser at the end of autumn/beginning of winter. In the soil maintenance works we use the substances permitted in organic farming. We use agricultural machineries to mechanically prevent the weeds, to cut the roots of the unwanted herbs and to make the aeration of the soil.

**Treatment of grape vines:** All maintenance works of the grape vines are done by hand. The treatments used for the prevention of the diseases are reduced to a minimum level and products suited for the biological viticulture are used. The prevention of the diseases is made especially through a particular attention during the phases of trimming and maintaining the foliar apparatus.

**Cultivation system:** Guyot system, with 5,000 plants/ha

**Production:** 780 ml/plant

### WINE CELLAR:

Hand-picked grapes

Manual selection of the grape clusters and the grape berries

Fermentation for 15 days in small holders

Second fermentation in autoclave for approximately 60 days.

### GENERAL DATA:

**Designation:** rosé sparkling wine

**Alcohol:** 12%

**Acidity:** 5.63 g/l

**Sugar:** 9.18 g/l

**Aging in bottles:** 2 months

**To keep** at 10°C, in a dry and dark place

**Served** at 10°C

**Suited for:** seafood, white meats, fresh cheese

**Packaging:** Caseloads with 6 bottles of 0.75 litres (30,5x21x31h cm) weight 9.8 kg;

1 Europalet (120x80x175h cm) with 360 bottles of 0.75 litres, weight 624 kg

