



The soul of our soil



BENDIS ROSE

2018

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: 11.5%

Acidity: 7.00 g/l

Sugar: 11.77 g/l

Aging in bottles: 1 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

