

Petro Vaselo

The soul of our soil



BENDIS NADIR

2019

GEOGRAPHICAL ASPECTS:

These vineyards used to produce the Bendis Nadir 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/ Chardonnay

Treatment of soils: summer works and fertilization with green fertilizer at the end of autumn/beginning of winter. The particular hardness of the soil and the necessity of maintaining structure and drainage make this vineyard one of the most “difficult” to manage. Particular attention is given to the turf (mowing and plowing).

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 especially 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, from 4000 to 5000 plants/ha

Production: 800 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: white sparkling wine

Alcohol: 11.5%

Acidity: 6.10 g/l

Sugar: 9.9 g/l

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

Served at 10°C

Suited for: raw fish, shrimps and seafood, either raw or cooked.

Packaging:

Caseloads with 6 bottles of 0.75 lt. (30,5x21x31h cm) weight 9.8 kg;

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

