

Petro Vaselo

The soul of our soil

BENDIS Nadir

2013

GEOGRAPHICAL ASPECTS:

This Pinot Noir vineyard 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

Treatment of soils:

- Summer works
- Fertilization with green fertilizer at the end of autumn / beginning of winter
- Due to the particular hardness of the soil and the need to maintain its structure and drainage, this vineyard is considered one of the most difficult to manage
- Special attention is given to turf management (mowing and plowing)

Treatment of Grape Vines:

- All maintenance works are carried out by hand
- Disease prevention treatments are minimized and rely mainly on products suited for biological viticulture
- Disease prevention is also achieved through careful trimming and maintenance of 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 45 days.

GENERAL DATA:

Designation	white sparkling wine
Alcohol	12%
Acidity	6.6 g/l
Sugar	10.1 g/l
Aging in bottles	2 months
To keep	at 10°C, in a dry and dark place
Serving temperature	at 10°C
Suited for	raw fish, shrimps and seafood
Packaging	caseloads with 6 bottles (0.75 litres), ((30,5x21x31h cm) 9.8 kg

