

BENDIS Nadir # 2015

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 60 days.

GENERAL DATA:

| DEL VERGIE ETTITI | |
|---------------------|---|
| Designation | white sparkling wine, DOC Recaş |
| Alcohol | 12% |
| Acidity | 7.35 g/l |
| Sugar | 9.16 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), |
| | ((30,5x2lx31h cm) 9.8 kg |

