

Petro Vaselo

The soul of our soil

BENDIS *Rose*



2013

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 try to avoid the usage of chemical herbicides. Instead, 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 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 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	6.4 g/l
Sugar	11.1 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	seafood, white meats, fresh cheese
Packaging	caseloads with 6 bottles (0.75 litres), (30,5x21x31h cm) 9.8 kg

