

BELLENDÀ

San Fermo Conegliano Valdobbiadene Prosecco Superiore DOCG Brut 2019

\$29.19

* Suggested retail price



\$	Service fees	\$4.29
	Product code	14476384
\$	Licensee price	\$24.90
	Format	12x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
📦	Type of product	Sparkling wine
🇮🇹	Country	Italy
📍	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
📍	Region	Veneto
🍇	Varietal(s)	Glera (Prosecco) 100 %
🍷	Colour	White
🍷	Sugar content	7
🔑	Closure type	Cork
🍷	À boire	To drink or to keep 4 years according to the vintage.



ABOUT THIS WINERY

We consider, believe, create: these three words constitute the synthesis of what Bellenda is all about, who we are who work there, our family, and our close bond with our land.

We love exploring the vast world of sparkling wine. That is a world that holds an enormous fascination for us and enables us to express ourselves in so many ways.

TASTING NOTES

San Fermo makes an outstanding aperitif, but it pairs beautifully as well with antipasti and with vegetable and fish first courses. Its fine structure allows good improvement during the two years following the vintage date; if it is well stored, its nose and palate will grow in complexity even four years after harvest.

PRODUCT NOTES

Decanter Oct.2020 : 90 points

- 90 Points -
Decanter

PRODUCTION NOTES

After the clusters are de-stemmed and the grapes gently pressed, the must is gravity-settled then fermented at 18-20°C. The wine matures sur lie from 1 to 3 months. The second fermentation is performed in accord with the Italian method, in 100hl steel pressure fermenters for a period of some 2 months.