



BELLELENDA

1986

SAN FERMO

Conegliano Valdobbiadene DOCG Prosecco Superiore Brut



San Fermo is produced through a natural fermentation of our glera grapes grown in the Conegliano hills, then refermented and matured over a number of months first in steel then in the bottle. This Prosecco expresses the renowned qualities classic to the glacier-derived morainic hills where these grapes are grown. In the glass, it appears luminous and sparkling, with a dense, continuous bead of pin-point bubbles. The bouquet is delicate and fragrant, the palate savoury with a fine vein of minerality, and the finish concludes with a tasty tang of crisp walnut husk.

ORIGIN OF THE NAME: San Fermo is the name of the country church adjacent to the vineyard where these grapes are grown.

VINEYARD: The glera grapes are cultivated in Carpesica area, in limestone-clay soils rich in morainic deposits from the ancient Piave glacier that descended from the Fadalto saddle between Moun Pizzoc and Mount Visentin. The vineyards, facing south-southwest at an average elevation of 180 metres, are planted to an average density of 4,000 vines per hectare and are trained largely to Sylvos but to the double-arched cane system as well. Harvest generally occurs in the second half of September and the vineyard yield averages 85 hl/ha. The weather is mild, with cold winters and summers that are warm, but never muggy, and with consistent breezes. The day-night temperature differentials are significant, particularly in the summer.

VINIFICATION: 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 3 months. The second fermentation is performed in accord with the Italian method, in 100hl fermenters for a period of some 2 months.

SERVICE: Enjoy at 6–8°C in a large Prosecco crystal glass. Avoid using a flute, which does not allow full expression of the wine’s bouquet.

FOOD PAIRING AND WHEN TO ENJOY: **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.

Alcohol	Res. Sugar	Total Acidity	pH	Pressure	Net Extract
11,60% vol.	6,5 g/L	5,3 g/L	3,32	6 bar	19,5 g/L



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