

**BEPIN  
DE  
ETO**



## CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
EXTRA DRY MILLESIMATO

### GRAPES

Glera.

### TASTING NOTES

#### APPEARANCE

A pale straw-yellow sparkling wine with hints of emerald, compellingly luminous, with a near-endless bead of the tiniest bubbles.

#### BOUQUET

A delicate note of fresh-baked bread is the first to emerge, followed by apple, pear, and peach, alongside refined impressions of rose petals and acacia blossoms.

#### PALATE

The crisp palate is both smooth and sweet, perfectly complemented by a noticeable, lemonish acidity. Fine balance, delicacy, and immediate drinkability.

**ACIDITY** 5.5 g/l

**RESIDUAL SUGAR** 16 g/l

**ALCOHOL** 11.5% vol.

### VINIFICATION

**VINEYARD YIELD** 135 q.li/ha

#### HARVEST PERIOD

First ten days in September.

#### FERMENTATION

Fermented off the skins, at a controlled 20 °C.

#### MATURATION

In steel tanks for 1 month.

#### SECOND FERMENTATION

Martinotti (Charmat) method: slow natural re-fermentation in pressure fermenters at 12 - 14 °C, with brief ageing sur lie to preserve fruitiness. Bottle pressure 4.5 - 5 atm.

### GROWING AREA

#### LOCATION

In the heart of the Colli di Conegliano DOCG, on the slopes of the first hills rising to the Dolomites, in the Feletto hills in northern part of the province of Treviso.

**ELEVATION** 270 metres

**EXPOSITION** East - West

#### SOIL PROFILE

Clay.

**VINEYARD DENSITY**

4,000 vine/ha

#### TRAINING SYSTEM

Guyot.

### RECOMMENDATIONS AND SIZES

#### SERVING SUGGESTIONS

Ideal as an aperitif wine, but fine as well with fish, shellfish, and mussels, and it partners too with crème sweets and fresh fruit.

#### SERVING TEMPERATURE

6 - 8 °C. Open bottle at moment of serving.

#### GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

#### STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

#### SIZE

750 ml and 1.5 l bottle.

### BEPIN DE ETO

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