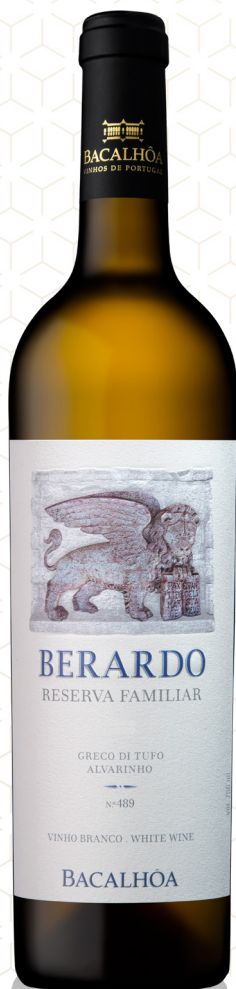


# BERARDO RESERVA FAMILIAR WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5  
%vol



10°C - 12°C



Greco Di Tufo (62%) and  
Alvarinho (38%).



NA



75cl



3x Case  
Case Weight: 5,47 kg  
Case (L/W/H): 0,268 x 0,095 x 0,347 m  
Case Volume: 0,009 m3



Filipa Tomaz da Costa

## PROFILE

We selected for this wine, two white varieties from the 2022 harvest, planted in the Península de Setúbal. The first one, a white of the Greco grape variety, comes from our Faias vineyard planted in 2010. The second is a wine from the Alvarinho grape variety descendant from a plant planted on the slopes of the Arrábida mountain range. Both wines were vinified separately.

## TASTING NOTES

With citrus green color, this wine presents with a floral and fruity aroma resembling citrus fruits, yellow fruits and white flowers. In the mouth these aromas are intensified and supplemented by a very present acidity and an elegant structure, giving a rich, fresh and very elegant finish.

## ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,16

RESIDUAL SUGAR: 1,1

FOOD ALLERGENS: CONTAINS SULFITS

## FOOD PAIRING

This wine goes perfectly with seafood.

## HISTORY

The story goes that at the moment when the ship carrying Saint Mark was attempting to dock at the Rialto islands, an angel appeared and said to him: "Pax tibi, Marce, evangelista meus. Hic requiescet corpus tuum," announcing that there he would find eternal rest. Considering that Mark became the Bishop of Alexandria, lived and died there, the prophecy seemed mistaken... until two Venetian merchants stole his body from the tomb, escaped the storm under Muslim control, and arrived in Venice on January 31, 828, where the remains of Saint Mark were buried. In this legend, as in life, the ending is not always the end, and we can achieve the impossible through the power of the spirit. The winged lion, representing this wine, reminds us that divine strength arises from impetuous energy and steadfast courage. Berardo Reserva Familiar is the result of the nobility of Portuguese and Italian lands and the power and sovereignty of will. This wine is both stimulus and intuition, dominating the glass and the moment. Even when it ends, its aura persists, inevitably seducing us into the pleasures of life.

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BACALHÔA

Estrada Nacional 10,  
Vila Nogueira de Azeitão  
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt