



DE FAVERI

— TERRE E VITE —

PROSECCO TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

BRUT

A fresh, elegant sparkling wine filled with pleasing aromas typical of the best Proseccos. The flavour is dry.

FOOD PAIRINGS

Excellent as an aperitif, and with all meals. Ideal with shellfish, oysters and scampi. A wonderful accompaniment for vegetable or fish tempura. It also pairs well with light, simple fish dishes.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	From 10th to 20th September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Delicate, slightly fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,200 Litres - 0,75 Litres

