



DE FAVERI

— TERRE E VITE —

G & G

VALDOBBIADENE PROSECCO SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SELEZIONE BOTTIGLIA NERA - BRUT

A sparkling wine obtained by carefully selecting only the best-quality Glera grapes from the highest slopes. Great elegance and very pleasant, with strong, fruity notes and a dry taste.

FOOD PAIRINGS

Ideal as an aperitif, perfect with shellfish, summer starters and main courses of raw or steamed fish. It is also an ideal accompaniment with grilled white meats.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Miane and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	From 20th to 30th 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	Subtle, refined, fragrant.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	6 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 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1815 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

