



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
BRUT

A natural sparkling wine with intense yet delicate fruity and flowery aromas reminiscent of wisteria and rose. The flavour is crisp and dry.

FOOD PAIRINGS

Its fresh taste makes this a perfect aperitif wine. Ideal as an accompaniment for seafood and dishes dressed with extra virgin olive oil. Also pairs well with salmon sushi.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 25 - 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, 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	0,75 Litres

