



# DE FAVERI

— TERRE E VITE —

## VALDOBBIADENE PROSECCO SUPERIORE DI CARTIZZE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SELEZIONE BOTTIGLIA NERA - DRY

*"Noble" sparkling wine. Of great class, it has a delicately fruity and slightly aromatic aroma.*

*It opens and closes with extreme elegance any important occasion.*

### PAIRINGS

*A wine for grand occasions, it pairs wonderfully with delicately sweet small pastries and leavened desserts. It is also enjoyable on its own as an aperitif and for toasting outside of meals.*

### TECHNICAL DATA SHEET

ORIGIN	Cartizze, hills of the municipality of Valdobbiadene.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with a planting distance of 3x1 meters and Guyot with a planting distance of 2.80x1 meters.
HARVEST PERIOD	Second half of September.
VINIFICATION	White vinification in stainless steel.
SPARKLING WINE FERMENTATION	Using selected indigenous yeasts at a controlled temperature for 90 days.
SPARKLING METHOD	Italian method (Martinotti) with the second fermentation taking place in stainless steel autoclaves through natural fermentation.
PERLAGE	Fine and persistent.
COLOR	Straw yellow.
BOUQUET	Fine, intense, fruity, and aromatic.
SERVING TEMPERATURE	6-8 °C

### ANALYTICAL CHARACTERISTICS

RESIDUAL SUGAR	24 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
EXTRACT	> 16 gr/l

### PACKAGING

1 BOX OF 6 BOTTLES 0,75 L	L 207 mm / A 333 mm / P 305 mm
1 PALLET / 5 rows of 70 cases	L 800 mm / A 1815 mm / P 1200 mm
AVAILABLE SIZES	0,75 Liters

