



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE SUPERIORE DI CARTIZZE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
SELEZIONE BOTTIGLIA NERA - DRY

A noble sparkling wine. Extremely classy, with delicately fruity and lightly aromatic notes. Ideal accompaniment for commencing or concluding important occasions with a touch of class.

FOOD PAIRINGS

A wine for great occasions, this is an admirable pairing for delicate sweet dry pastries and cakes. Also enjoyable as an aperitif and for toasting just on its own.

TECHNICAL SPECIFICATIONS

ORIGIN	Cartizze, from the hills around Valdobbiadene.
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 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Straw yellow.
BOUQUET	Fine, intense, fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	24 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

