



DE FAVERI
— TERRE E VITE —

PROSECCO DOC TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SELEZIONE BOTTIGLIA NERA - FRIZZANTE SPAGO

A wine obtained from grapes selected from the highest slopes. A sparkling wine with great elegance. Very pleasant with strong typically fruity notes. It has a dry and elegant taste, which persists in the mouth.

FOOD PAIRINGS

Its immediate freshness makes it an ideal aperitif. It pairs well with all fish dishes, fresh and medium-matured cheeses and light vegetable-based first courses.

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	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	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	2,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 210 mm / A 315 mm / P 305 mm
1 PALLET / 5 layers - 70 case total	L 800 mm / A 1725 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

