



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
SELEZIONE BOTTIGLIA NERA - BRUT

*A sparkling wine made from a selection of our finest Glera grapes.
Very elegant, with intense, fruity aromas and a dry taste.*

FOOD PAIRINGS

A perfect pairing for seafood and shellfish. Thanks to its good structure, it is excellent with fatty fish, such as turbot, delicate starters and white meats.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene and Vidor.
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	12 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	0,375 Litres - 0,75 Litres - 1,5 Litres - 3 Litres - 6 Litres

