



DE FAVERI

— TERRE E VITE —

SPUMANTE ROSÈ

EXTRA DRY

A natural sparkling wine with intense, delicate notes. The small percentage of Raboso red grapes provides a pleasant, rounded aftertaste.

FOOD PAIRINGS

Ideal as an aperitif. This elegant rosé is an ideal accompaniment for the exotic character of spicy foods. An interesting pairing with soups based on fish or tomato.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera and Raboso grapes coming from the vineyards around the villages of Valdobbiadene and Vidor
VARIETY	Glera and Raboso.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Short maceration in contact with the skins before being lightly pressed.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 6 months.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Delicate pink.
BOUQUET	Refined, delicate, with notes of forest fruits.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	16 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

