



DE FAVERI

— TERRE E VITE —

G & G VALDOBBIADENE PROSECCO SUPERIORE RIVE DI COLBERTALDO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SELEZIONE BOTTIGLIA NERA - EXTRA BRUT

From a special selection of the finest Glera grapes from our vineyard, a sparkling wine with remarkable elegance and a very pleasant character. Intense fruity aromas and a dry taste.

PAIRINGS

Ideal as an aperitif, perfect with shellfish, summer pasta dishes, and raw or steamed fish. It also pairs excellently with grilled white meats.

TECHNICAL DATA SHEET

ORIGIN

Sourced from Glera grapes from high hillside vineyards in the municipality of Colbertaldo, a hamlet of Vidor.

VARIETY

Glera.

TRAINING SYSTEM

Cappuccina with a planting layout of 3x1 meters and Guyot with a planting layout of 2.80x1 meters.

HARVEST PERIOD

From September 20th to 30th.

VINIFICATION

White vinification in stainless steel.

SPARKLING WINE FERMENTATION

With selected indigenous yeasts at controlled temperature for 90 days.

SPARKLING METHOD

Italian method (Martinotti) with the sparkling wine fermentation in stainless steel autoclave through natural fermentation.

PERLAGE

Fine and persistent.

COLOR

Pale straw yellow.

BOUQUET

Subtle, refined, fragrant.

SERVING TEMPERATURE

6-8 °C

ANALYTICAL CHARACTERISTICS

RESIDUAL SUGAR 4,5 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

