



# DE FAVERI

— TERRE E VITE —

## SPUMANTE

### BRUT

*Sparkling wine made from grapes grown in the hills of the province of Treviso. It has intense and characteristic aromas of fruit with notes reminiscent of spring flowers. The flavour is dry.*

## FOOD PAIRINGS

*A perfect and elegant aperitif to accompany fish appetizers, or raw fish carpaccio or with tartare sauce. Try it with a mixed fried seafood or shrimp tempura.*

## 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	Intense and fruity.
SERVING TEMPERATURE	6-8 °C

## CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9 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 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

