



# DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
BRUT

*A natural sparkling wine with intense yet delicate fruity and flowery aromas reminiscent of wisteria and rose. The flavour is crisp and dry.*

## FOOD PAIRINGS

*Its fresh taste makes this a perfect aperitif wine. Ideal as an accompaniment for seafood and dishes dressed with extra virgin olive oil. Also pairs well with salmon sushi.*

## TECHNICAL SPECIFICATIONS

|                     |  |
|---------------------|--|
| ORIGIN              | Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo. |
| 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 25 - 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       | 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                      |

