



**DE FAVERI**  
— TERRE E VITE —

**VALDOBBIADENE PROSECCO SUPERIORE**  
**DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA**  
**BRUT**

*Natural sparkling wine with intense aromas reminiscent of white spring flowers.  
Harmonious, fresh, and fragrant. Dry and mineral taste.*

## PAIRINGS

*Due to its freshness, it is the perfect aperitif wine. Ideal with seafood and dishes seasoned with extra virgin olive oil. Highly recommended with salmon sushi as well.*

## TECHNICAL DATA SHEET

### ORIGIN

From Glera grapes from high hill vineyards in the municipalities of Valdobbiadene, Vidor, and Farra di Soligo.

### VARIETY

Glera.

### TRAINING SYSTEM

Cappuccina with 3x1 planting pattern and Guyot with 2.80x1 planting pattern.

### HARVEST TIME

Second half of September.

### VINIFICATION

White vinification in stainless steel.

### SPARKLING WINE PRODUCTION

With selected indigenous yeasts at a controlled temperature for 30 days.

### SPARKLING METHOD

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

### PERLAGE

Fine and persistent.

### COLOR

Pale straw yellow.

### BOUQUET

Delicate, fruity, and aromatic.

### SERVING TEMPERATURE

6-8 °C

## ANALYTICAL CHARACTERISTICS

### RESIDUAL SUGAR

9 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 197 mm / A 305 mm / P 294 mm

1 PALLET / 5 rows of 80 cases

L 800 mm / A 1700 mm / P 1200 mm

AVAILABLE SIZES

0,75 Liters

