



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
EXTRA DRY

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

FOOD PAIRINGS

Excellent as an aperitif but also great with all meals, especially with first courses and seafood such as grilled fish kebabs. Also worth trying with vegetable soups.

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 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Straw yellow.
BOUQUET	Delicate, fruity and aromatic.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	17 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 - 1,5 Litres

