



DE FAVERI

— TERRE E VITE —

P I C E N I N
S T I L L W H I T E W I N E

A refreshing white with a fruity aroma and floral notes alongside intense overtones of pear, apple and almond flower. Brilliant straw yellow in colour. The flavour is sapid and balanced. This wine is made using a carefully researched technique aimed at producing a high-quality still wine with unique characteristics.

FOOD PAIRINGS

Excellent with hors d'oeuvres and seafood risottos. Perfect with fish and white meat-based mains. Ideal as an aperitif with cold cuts and fresh cheese.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor.
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.
COLOUR	Brilliant straw yellow.
BOUQUET	Fruity with hints of yellow-pulp fruit.
SERVING TEMPERATURE	4-6 °C Serve well chilled.

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	8 gr/l
ALCOHOL	11% Vol
ACIDITY	5,20 gr/l
DRY EXTRACT	> 15 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.50 L	L 160 mm / A 280 mm / P 235 mm
1 PALLET / 6 layers - 126 case total	L 800 mm / A 1820 mm / P 1200 mm
SIZES AVAILABLE	0,50 Litres



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