



DE FAVERI
— TERRE E VITE —

PROSECCO TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

BRUT

Natural sparkling wine, with pronounced aromas of flowers, apple, pear, and citrus. Intense sensations of minerality and freshness. Pleasantly light and soft taste with a certain salinity.

PAIRINGS

Excellent as an aperitif and with any meal. Ideal with shellfish, oysters, and prawns. Absolutely special with vegetable and seafood tempura. Also pairs well with simple and light fish dishes.

TECHNICAL DATA SHEET

ORIGIN

Produced from Glera grapes from vineyards in Vidor and Crocetta del Montello.

VARIETY

Glera.

TRAINING SYSTEM

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

HARVEST TIME

First 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, slightly fruity, 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 190 mm / A 310 mm / P 278 mm

1 PALLET / 5 rows of 80 cases

L 800 mm / A 1700 mm / P 1200 mm

AVAILABLE SIZES

0,200 Liter - 0,75 Liter

