



DE FAVERI

— TERRE E VITE —

PROSECCO FRIZZANTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

SELEZIONE BOTTIGLIA NERA - SPAGO

Obtained from selected grapes from high hill vineyards, an elegant sparkling wine, very pleasant, with intense fruity aromas. Dry taste that lingers in the mouth.

PAIRINGS

Its fresh immediacy makes it an ideal aperitif. It pairs well with all seafood dishes, fresh and medium-aged cheeses, and light vegetable-based first courses.

TECHNICAL DATA SHEET

ORIGIN

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

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 60 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

2,5 bar

EXTRACT

> 16 gr/l

PACKAGING

1 BOX OF 6 BOTTLES 0,75 L

L 210 mm / A 315 mm / P 305 mm

1 PALLET / 5 rows of 70 cases

L 800 mm / A 1750 mm / P 1200 mm

AVAILABLE SIZES

0,75 Liters

