



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
SELEZIONE BOTTIGLIA NERA - BRUT

Sparkling wine with a fine and elegant perlage. Balanced taste, fresh and savory, with good persistence. Fruity and vinous finish. Intense hints of apple and pear. Slightly floral bouquet.

PAIRINGS

Perfect pairing with seafood and shellfish. Thanks to its good structure, it also goes well with fatty fish such as turbot, delicate first courses, and white meats.

TECHNICAL DATA SHEET

ORIGIN

The grapes come from Glera vines located in the high hills of the municipalities of Valdobbiadene and Vidor.

VARIETY

Glera.

TRAINING SYSTEM

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

HARVEST PERIOD

Second half of September.

VINIFICATION

In white in stainless steel.

SECOND FERMENTATION

With selected indigenous yeasts at a controlled temperature for 60 days..

SPARKLING METHOD

Italian method (Martinotti) with foam formation 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

12 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 207 mm / A 333 mm / P 305 mm

1 PALLET / 5 rows of 70 cases

L 800 mm / A 1815 mm / P 1200 mm

AVAILABLE SIZES

0,375 Liters - 0,75 Liters - 1,5 Liters -

3 Liters - 6 Liters

