



DE FAVERI

— TERRE E VITE —

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

Sparkling wine obtained from the selection of our best Glera grapes. With pronounced elegance, it features intense fruity aromas and a sweet taste.

PAIRINGS

Perfect with sweet and sour, typically Asian spiced cuisine, enhancing its sweetness.

For the same reason, it pairs excellently with the traditional Venetian dish "sarde in saor".

TECHNICAL DATA

ORIGIN

From Glera grapes of high hillside vineyards in the municipalities of Valdobbiadene and Vidor.

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

Fine, intense, fruity, and aromatic.

SERVING TEMPERATURE

6-8 °C

ANALYTICAL CHARACTERISTICS

RESIDUAL SUGAR 24 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 0,75 Liters - 1,5 Liters

