



DE FAVERI

— TERRE E VITE —

DE FAVERI SPUMANTE BRUT

Natural sparkling wine, made from grapes of the Treviso hills. Intense characteristic fruity aromas reminiscent of some spring flowers. Dry taste.

PAIRINGS

A perfect and elegant aperitif, it can accompany fish appetizers, or raw fish in carpaccio and tartare. Try it with mixed fried fish or tempura shrimp.

TECHNICAL DATA SHEET

ORIGIN

Produced from Glera grapes from the vineyards of 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

In white in stainless steel.

SPARKLING WINE PRODUCTION

With selected indigenous yeasts at a controlled temperature for 30 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

Intense and fruity.

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

0,75 Liters

