



DE FAVERI

— TERRE E VITE —

DE FAVERI SPUMANTE EXTRA DRY

Natural sparkling wine, obtained from grapes from the hills of Treviso. It boasts intense characteristic fruity and floral aromas. The taste is not overly dry.

PAIRINGS

A sparkling wine that pairs well with shellfish appetizers and first courses featuring spring vegetables. Excellent with white meats, fresh cheeses, and dry pastries.

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

Fine, intense, fruity, and aromatic.

SERVING TEMPERATURE

6-8 °C

ANALYTICAL CHARACTERISTICS

RESIDUAL SUGAR

17 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

