



DE FAVERI

— TERRE E VITE —

VALDOBBIADENE PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
EXTRA DRY

Natural sparkling wine with a decidedly fruity bouquet, with hints of wisteria and acacia flowers. Fresh and fragrant flavor, in its pleasant balance between acidity and softness.

PAIRINGS

Excellent as an aperitif but also great throughout the meal, especially paired with appetizers and seafood dishes such as grilled fish skewers. Try it with vegetable soups.

TECHNICAL DATA SHEET

ORIGIN

Produced from Glera grapes from high hill vineyards in the municipalities of Valdobbiadene, Vidor, and Farra di Soligo. Glera.

VARIETY

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 30 days.

SPARKLING METHOD

Italian method (Martinotti) with sparkling in stainless steel autoclave through natural fermentation.

PERLAGE

Fine and persistent.

COLOR

Straw yellow.

BOUQUET

Delicate, 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 197 mm / A 305 mm / P 294 mm

1 PALLET / 5 rows of 80 cases

L 800 mm / A 1700 mm / P 1200 mm

AVAILABLE SIZES

0,75 Liters - 1,5 Liters

