



DE FAVERI

— TERRE E VITE —

PROSECCO TREVISO

DENOMINAZIONE DI ORIGINE CONTROLLATA

EXTRA DRY

A fresh, elegant sparkling wine filled with pleasing aromas typical of the best Proseccos. The flavour is delicately fruity.

FOOD PAIRINGS

An irresistible accompaniment to both meat and fish-based savoury snacks. Not to be excluded as an accompaniment for spit roasted meats, especially chicken. Pairs well with battered vegetables and rice soup.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the vineyards around the villages of Vidor and Crocetta del Montello
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1
HARVEST PERIOD	From 10th to 20th September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Fruity, aromatic and agreeable.
SERVING TEMPERATURE	6-8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	17 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	5,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 190 mm / A 310 mm / P 278 mm
1 PALLET / 5 layers - 80 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

