

Valdobbiadene Prosecco Superiore DOCG

Millesimato Brut



Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
5.5 g/l	11% Vol.	10 g/lt	100% Glera

S12

PRODUCT CODE

Origin of the grapes:

Made from a special selection of grapes from vineyards lying in the upper hills of Farra di Soligo, Farrò, Solighetto and San Pietro di Feletto. The soils are a mixture of clay and limestone (180 - 300 meters above sea level), and the vine training systems used are "Double-Arched Cane" and "Sylvoz", with a plant density of 3000-3700 vines per hectare. The vineyards are cultivated directly by LA FARRA.

Yield per hectare: Maximum of 13500 kilos per ha
Harvest: By hand, in the last ten days of September

Vinification:

Traditional white wine vinification with soft pressing; fermentation is slow and lasts approximately 15 days, at a controlled temperature of 18° C; subsequently the wine is racked and stored at low temperatures in thermo-regulated stainless steel tanks.

Transformation into semi-sparkling wine:

This is carried out using the Charmat Method, the process traditionally used for delicate, fruity wines. The prise de mousse takes place in pressurized tanks for some 25-30 days at a temperature of 16-18° C, while maturation (also in these autoclaves) lasts for between 3 and 4 months.

Serving suggestions:

Excellent as an aperitif, it also goes extremely well with fish dishes and light, delicately-flavored hors d'oeuvres and pasta or rice dishes.

Pressure	4.8 bar
Packaging	75 cl and 1.5 l "Spumante Italia" bottles
Serving temperature	8° C
Recommended glass	A white wine glass
Ageing potential	In order to enjoy its freshness to the full, it should ideally be drunk within a year of the vintage.



Tasting notes

Appearance

Bright straw yellow, with extremely fine bubbles

Nose

Fresh and elegant, with fruity notes of apples and peaches that make it very appealing indeed

Flavor

Tangy, attractively acidulous and with a dry finish