

Valdobbiadene Prosecco Superiore D.O.C.G.

Millesimato Extra Dry



LA FARRA

HIGH ALTITUDE VIGNERONS

Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
5.5 g/l	11% Vol.	16 g/lt	100% Glera

Origin of the grapes:

Made from a special selection of grapes from vineyards lying in the upper hills of Farra di Soligo, Solighetto, Farrò 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: A 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 then matures at low temperatures in thermo-regulated stainless steel tanks for a minimum of 3 months.

Transformation into sparkling wine:

This is carried out using the Charmat Method, the process traditionally adopted 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) between 2 and 3 months.

Serving suggestions:

Excellent as an aperitif and for any social occasion. It goes extremely well with fish dishes and light hors d'oeuvres.

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.



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Tasting notes

Appearance

Bright straw yellow, with extremely fine, persistent bubbles

Nose

Fresh and elegant, with fruity notes of apples and peaches, as well as hints of acacia blossom

Flavor

Well-balanced and silky, with an attractive zestiness and a dry finish