

Valdobbiadene DOCG Prosecco Superiore

Rive di Farra di Soligo – Millesimato -

Type: Extra Dry Sparkling wine

Cultivar: Glera

Denomination: Valdobbiadene DOCG Rive di Farra di Soligo

Grape origins

Created from a “Cru” of grapes coming from the vine on the high hills of Farra di Soligo, cultivated directly by the firm LA FARRA.

Limey soil, with the “Double-arched cane” cultivation method used.

Harvest: Hand picked in the first decade of October

Fermentation

Fermentation without the skins with delicate pressing and slow fermentation, app. 15 days, at a controlled temperature of 18°C. The wine is then racked and kept in special stainless steel vats at controlled low temperatures

Sparkling wine making method:

Charmat method, which is traditionally used for young, delicate and aromatic wines.

Second fermentation in pressurised vats lasts 25-30 days, at a controlled temperature of 16-18°C, and maturing varies between 2 and 3 months, again in pressurised vats

Sensory features

Brilliant straw yellow colour with very fine beading; fruity bouquet of apples, peaches and acacia flowers. Well-orchestrated flavour, velvety with a dry close

Accompaniments

Excellent aperitif and with fish hors d'oeuvres. Ideal to end a meal with delicate fruit pastries and fresh creams

Alcohol content: 11% Vol.

Sugar ripeness: 18 g/l.

Total acidity: 5.8 g/l.

Dry extract: 17 g/l

Packing: “Spumante Italia” bottle, 0.75 l.

Serving temperature: 8° C.

Recommended glass: White wine glass, medium-wide

Codice prodotto: S13

