

CONEGLIANO - VALDOBBIADENE

D.O.C.G. PROSECCO SUPERIORE EXTRA DRY SPARKLING WINE



GRAPE VARIETY: Prosecco Balbi 100%

PRODUCTION AREA: The hills of Conegliano Valdobbiadene, exposed south-south/west.

TRAINING SYSTEM: Sylvoz.

SOIL: Mixed argil, marly calcareous.

CLIMA: Tempered with temperature ranges between night and day.

HARVEST: By hand, the first fifteen days of September.

VINIFICATION: By pellicular maceration and soft pressing of the grapes.

FOAMING: Converted to sparkling wine directly from the must by short charmat process in total absence of so₂.

TASTING NOTES: Light and pleasing, balanced. Colour: drained flaxen colour. Aroma: characteristic aromatic perfume with a clear apple scent.

PAIRING: Ideal as an aperitif, thanks to its lightness it is enjoyable in every moment of the day.

SERVING TEMPERATURE: 6° - 8° C.

DURATION FOR CONSUMPTION: To be drunk preferably within two years.

BOTTLE: 0,75 litres.



COSTA FARNEL