



COSTA FARNEL

PROSECCO SPARKLING WINE

D.O.C.
EXTRA DRY



GRAPE VARIETY: 100% Glera.

VINEYARDS: spurred cordon system.

PRODUCTION AREA: Euganean Hills - Veneto region of Italy.

PRODUCTION AVERAGE: 150 q.li/ha.

HARVEST: by hand, prior to full ripening of the grape to ensure a good level of acidity.

VINIFICATION: soft pressing of the grapes, with separation of skins, fermentation of musts with inoculation of select yeasts at a controlled temperature.

SECONDARY FERMENTATION: Charmat method, with fermentation in autoclave using select yeasts, at a low temperature, for 60-90 days.

TASTING NOTES

Color: dazzling pale straw yellow, with greenish glints, fine and persistent perlage. **Aroma:** delicate, floral, with fresh fruit notes reminiscent of apple and pear. **Flavor:** nicely acidic and fruity, with great harmony and elegance.

ALCOHOL CONTENT: 11%.

SUGAR LEVEL: 15 grams per liter.

SERVING SUGGESTIONS: ideal as an aperitif or as an accompaniment to fish dishes.

IDEAL SERVING TEMPERATURE: 8-10 °C.

SHELF LIFE: 18 months.

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