



LA FARRA

BRUT



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G.*

Type: *sparkling Brut*

Grapes: *Glera 100%*

Area: *high hills of Farra di Soligo, Farrò, Solighetto and San Pietro di Feletto*

Vineyard

Soil: *limestone and clay*

Altimetry/exposure: *180-300m a.s.l. exposure to the South*

Yield: *13,5 tons/ha*

Breeding system: *Sylvoz – Doppio Capovolto*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking with soft pressing, second fermentation with Charmat method*

Volume: *11% vol.*

Residual sugar: *11 g/l*

Tasting

Colour: *brilliant straw yellow, fine and persistent perlage*

Flavour: *fresh and fruity with hints of apple and peach*

Taste: *sapid, pleasantly acidulous with dry ending*

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Agency & Wine Tasting

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