



FAGHER

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

Types: *sparkling Brut*

Grapes: *Glera 100%*

Area: *Santo Stefano of Valdobbiadene*

Vineyard

Soil: *sandstone, marl*

Altimetry/exposure: *200/250m a.s.l. exposure to the South*

Yield: *13,5 tons/ha*

Breeding system: *Sylvoz – Doppio Capovolto*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking at controlled temperature, second fermentation with Charmat method*

Volume: *11,5% vol.*

Residual sugar: *9 g/l*

Tasting

Colour: *pale straw yellow with green shades, fine and persistent mousse*

Flavour: *floral, hints of citrus with a pleasant herbaceous note; bread crust at times*

Taste: *sapid, balanced, good persistence*

Follow our blog to discover the best matches for this Prosecco Superiore

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



EMPORIO SUPERIORE