

Prosecco DOC Treviso

Millesimato Brut



LA FARRA

HIGH ALTITUDE VIGNERONS

Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
5.5 g/l	11% Vol.	11 g/lt	Glera

Origin of the grapes:

The grapes come from vineyards on the plain at the foot of the hills of Farra di Soligo.

The vine training systems used are “Sylvoz” or “Double-Arched Cane”, with a plant density of 2800-3500 vines per hectare.

The soils are a mix of clay and limestone.

Yield per hectare: A maximum of 18000 kilos per ha.

Harvest: By hand, in the last ten days of September.

Vinification:

Traditional white wine vinification, with soft pressing; fermentation is slow and lasts approximately 15 days, at a controlled temperature of 18° C; subsequently the wine is racked and then matures on its lees at low temperatures in thermo-regulated stainless steel tanks for about 3 months.

Transformation into sparkling wine:

This is carried out using the Charmat Method, the process traditionally adopted for youthful, delicate, aromatic wines. The prise de mousse, by means of natural re-fermentation in pressurized tanks (autoclaves), lasts for some 20-25 days, while maturation is for 1-2 months.

Serving suggestions:

Excellent as an aperitif or as a base for fruit cocktails, it also goes perfectly with fish hors d'oeuvres, bean soups and fresh cheeses.

Packaging	37.5 cl, 75 cl and 1.5 l “Monterossa” bottles
Serving temperature	8° C
Recommended glass	A white wine glass
Ageing potential	Drink within a year after the vintage, in order to enjoy its freshness to the full.



S15

PRODUCT CODE

Tasting notes

Appearance

Its color is straw yellow, with delicate, fine, persistent bubbles

Nose

Elegant, fresh and fruity; reminiscent of green apples

Flavor

Appealingly acidulous, with an excellent touch of tanginess and a dry aftertaste