

Prosecco DOC Treviso

Millesimato Extra Dry



LA FARRA

HIGH ALTITUDE VIGNERONS

Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
5.5 g/l	11% Vol.	16 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 delicate, fruity 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 2 months.

Serving suggestions:

Excellent as an aperitif, it also goes perfectly with light hors d'oeuvres.

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.



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Tasting notes

Appearance

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

Nose

Elegant and fruity, with faint citrus-like notes

Flavor

Tangy and well-balanced, with a dry aftertaste