

Prosecco DOC Treviso

Frizzante "Spago"



LA FARRA

HIGH ALTITUDE VIGNERONS

Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
6.0 g/l	11% Vol.	9-10 g/l.	Glera

Origin of the grapes:

The grapes come from vineyards on the plain at the foot of the hills of Farra di Soligo. The training systems used are "Sylvoz" or "Double-Arched Cane". The plant density is 3000-3500 vines per hectare. The soils are blends of clay and limestone.

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

Vinification:

Traditional white wine vinification with soft pressing of the grapes. Fermentation is slow (for around 15 days), at a controlled temperature of 16°-18° C. Subsequently the wine is racked and stored in special temperature-controlled tanks at a low temperature.

Transformation into semi-sparkling wine:

This is carried out using the Charmat Method, that is to say with a natural re-fermentation in pressurized tanks thanks to the addition of yeasts: a process that is traditionally adopted for wines that are delicate and fruity.

Serving suggestions:

Excellent as an aperitif, and ideal for anyone who just wishes to have a glass of wine at any time of the day.

Pressure	2.5 bar
Packaging	75 cl "Collio" bottle
Serving temperature	8°-10° C
Recommended glass	A white wine glass
Ageing potential	To enjoy it at its freshest, it is best to drink it within a year of the vintage.



F12

PRODUCT CODE

Caratteristiche organolettiche

Appearance

A bright straw yellow in color, with light, fine and persistent bubbles

Profumo

Fresh, fruity and delicate

Flavor

Tangy, refreshing and lightly acidulous, with a dry finish