

Valdobbiadene Prosecco Superiore DOCG Rive di Farra di Soligo *Millesimato Brut*



LA FARRA

HIGH ALTITUDE VIGNERONS

Total Acidity	Alcohol Level	Residual Sugar	Grape Variety
5.7 g/l	11.5% Vol.	5 g/lt	100% Glera

Origin of the grapes:

Produced exclusively from grapes from the “Rive dei Nardi” vineyard, situated in the upper hills of Farra di Soligo in the hamlet of Collagù. The soil is a mixture of clay and limestone (220-300 m above sea level), and the training system used is Guyot, with a plant density of 3700 vines per hectare.

The vineyard is cultivated directly by LA FARRA.

Resa: Maximum of 13000 kilos per ha

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

Vinification:

Traditional white wine vinification with soft pressing at a temperature of 16° C.; fermentation is slow (lasting around 15 days), at a controlled temperature of 18° C; subsequently the wine is racked and stored in thermo-regulated stainless steel tanks, where they mature at low temperatures.

Transformation into sparkling wine:

This is carried out using the Charmat Method, the process traditionally adopted for delicate, fruity wines. The prise de mousse takes place in pressurized tanks for some 25-30 days at a temperature of 16-18° C, while maturation (also in these autoclaves) is for at least 3 months on the lees and for a further 3 months after filtration.

Serving suggestions:

Excellent as an aperitif, it is especially recommended with hors d'oeuvres, risottos and fish- or white meat-based dishes.

Pressure	5 bar
Packaging	75 cl “Spumante Italia” bottle
Serving temperature	8° C
Recommended glass	A white wine glass
Ageing potential	In order to enjoy its freshness to the full, it should ideally be drunk within two years after the vintage.



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Tasting notes

Appearance

Bright straw yellow, with extremely fine, persistent bubbles

Nose

Fruity, with hints of apples and apricot notes; its complexity derives from its maturation on the lees and its subsequent evolution

Flavor

Clean, tangy and well-balanced. It displays a marked sensation of freshness thanks to its low sugar content