

FARDÉR
PROSECCO D.O.C. TREVISO
EXTRA DRY

Denominazione di Origine Controllata

Cod. 005 Fine and harmonious sparkling wine.

TECHNICAL DATA

Grapes: 100% Glera.
Production Area: Veneto Region, Province of Treviso

Soil: Clayey and calcareous
Vineyard Exposure: South
Vineyard Height: 180 m above sea level
Training System: Double overturned
Production u/ha: 18,000 kg

Vintage: September

Vinification: This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador[®] Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour: Pale yellow straw with greenish reflections.

Bouquet: Rich and full bouquet with flowery nuances of almond and ripe fruits.

Flavour: Supple and velvety, harmonious and savoury.

Recommended Food: Ideal for aperitifs, starters and dry pastry.

Serve at: 8° C (46° F)

ANALYTICAL DATA

Alcohol Content: 11.5°
Residual Sugars: 16 g/l
Total Acidity: 6 g/l
Pressure: 5,5 bar
Format: 750 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy: 284 KJ / 69 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 1,5 g

