

Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Farra di Soligo *Millesimato Extra Dry*



LA FARRA

HIGH ALTITUDE VIGNERONS

Total acidity	Alcohol Level	Residual Sugar	Grape Variety
5.7 g/l	11.5% Vol.	17 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.

Yield per hectare: 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 for a minimum of 3 months.

Transformation into sparkling wine:

This is carried out using the Charmat Method, the process traditionally adopted for wines that are youthful, delicate and aromatic. 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.

Serving suggestions:

Excellent as an aperitif and for all social occasions. It makes an ideal accompaniment for fish dishes and light hors d'oeuvres.

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 a year of the vintage.



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Tasting notes

Appearance

Bright straw yellow, with extremely fine, persistent bubbles

Nose

Fresh and fruity, with hints of apples and peaches and notes of wisteria and acacia blossom

Flavor

Harmonious and characterized by a very appealing zestiness