



# FARINA

VINI PREGIATI IN VALPOLICELLA

## SPUMANTE PROSECCO EXTRA DRY

The careful sorting of the Glera grapes for the production of Prosecco and the art of wine making are essential elements of this wine. The “re-fermentation” which takes place with the Charmat method, through the yeasts stirrer, to enhance the quality of the wine, creates a charming, extremely fine and persistent perlage.

GRAPE VARIETIES:	100% Prosecco
VINEYARDS LOCATION:	Veneto
EXPOSURE AND ELEVATION:	Medium hill, from 150 to 300 m a.s.l.
GROWING TYPE AND PLANTATION DENSITY:	Most part Guyot (4500 vines/hectare), pergola for the rest (3800 vines/hectare)
HARVEST:	Mechanical for the Guyot, manual for the Pergola
VINIFICATION:	After a short contact with the skins, cleaning and separation of the must are carried out, fermentation at 18°C, stabilization and transfer in autoclave without losing aroma and freshness.
AGEING:	Some months in the bottle
ORGANOLEPTIC NOTES:	Straw yellow with greenish shades, aromatic, scented as wild flowers, apple and linden. It is soft, mellow, with an heady perlage.
ANALYTICAL DATA:	Alcohol: 11% vol. Sugar: 15 g/l Pressure: 4,5 atm Total acidity: 5,10 g/l Volatile Acidity: 0,16 g/l Dry extract: 19,12 g/l
SIZE (L):	0,750
PAIRINGS:	Excellent as an aperitif, but its character makes it suitable for any kind of food