

Valdobbiadene Prosecco Superiore D.O.C.G.

“Sui Lieviti” – Brut Nature



LA FARRA

HIGH ALTITUDE VIGNERONS

Acidity	Alcohol	Residual sugar	Type of harvest
4.6 g/l	11% Vol.	Absent (less than 3 g/l)	100% Glera

Grape origins:

Produced with grapes from our very steep vineyards, with excellent exposure to sunlight, in the high hills of the hamlets of Collagù and San Gallo, at Farra di Soligo (160-300 metres above sea level). The soil is a conglomerate lying on a not very deep stratum of clay and limestone. The “double-arched cane” training system is used, with a plant density of 3,500 vines per hectare.

Yield per hectare: 12,000 kilos per hectare

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

Vinification process:

The vinification is made cleaning the grapes just harvested from the rachis and then a soft squeezing of them. Later the skins are taken away to avoid any rusty colour in the wine. The slow fermentation is made keeping the juice at 18 degrees for 10-12 days. After that the new wine is decanted and kept into dedicated stainless steel for the controlled low temperature stabilization.

Transformation into sparkling wine:

In bottle, without disgorgement. The base wine, along with the selected yeasts it contains, is bottled in the spring following the harvest (between 1st March and 30th June) and referments naturally in the bottle. At the end of the fermentation, the wine matures with the yeasts present in the bottle for at least 6-8 months.

Accompaniments:

It is recommended as an aperitif, with fish-based hors d'oeuvres and typical Italian pasta or rice dishes.

Packing	A 75 cl “Monterossa” bottle
Serving temperature	8° C. We recommend that you chill the product shortly before drinking it.
Raccomended glass	A white wine glass
Aging potential	It will express itself at its refreshing best if drunk within three years of the harvest
How to serve it	As this is an unfiltered product, we recommend you open the bottle and pour the wine delicately, so as to prevent the light sediment at the bottom of the bottle – resulting from the natural fermentation process – from causing a slight cloudiness



S30

PRODUCT
CODE

Sensory features

Colour

Straw yellow, with extremely fine, persistent bubbles. If not poured delicately, it may be slightly cloudy

Bouquet

Fresh and fruity, with a complex crusty bread note that derives from its maturation with the yeasts and its subsequent evolution

Flavour

Dry, tangy and well-balanced, with an attractive bitter-almond finish.