



FURLAN



Spumante Rosè Brut



<i>Production area:</i>	<i>San Vendemiano and Conegliano, plain, vineyards' exposure south</i>
<i>Type of soil:</i>	<i>heavy and clayey</i>
<i>Training system:</i>	<i>guyot</i>
<i>Planting density:</i>	<i>2.500 vines/ha (3 mt x 1,5 mt)</i>
<i>Grapes:</i>	<i>Glera, manzoni, cabernet</i>
<i>Harvest period:</i>	<i>it depends on grape varieties</i>
<i>Vinification:</i>	<i>white winemaking and maceration at controlled temperature before pressing for the white grapes, red vinification and maceration for ten days for the red grapes</i>
<i>Bottling:</i>	<i>from November to June</i>
<i>Organoleptic characteristics:</i>	<i>lively, aromatic and fresh wine with a pale salmon pink colour and hints of strawberry</i>
<i>Food matching:</i>	<i>excellent with salami and appetizers, it pairs perfectly with seafood dishes</i>
<i>Serving temperature:</i>	<i>serve at 6°C</i>
<i>Analytical data:</i>	<i>Alcohol: 12,0 % vol. Acidity: 6 gr/lt Sugars: 13 gr/lt Pressure: 5,00 atm</i>

Azienda Agricola Furlan - Vicolo Saccon, 48 - 31020 San Vendemiano (TV)

Tel. +39 0438 778267 - Fax +39 0438 478996 - P.IVA 03004870261 - www.furlanvini.com - info@furlanvini.com