



FURLAN



Prosecco Treviso DOC Spumante Extra Dry



<i>Production area:</i>	Conegliano hills, vineyard's exposure south-east
<i>Type of soil:</i>	clayey, calcareous, heavy, of morainic origin
<i>Training system:</i>	inverted Guyot
<i>Planting density:</i>	3.800 vines/ha (2.60 mt x 1 mt)
<i>Grapes:</i>	glera 100%
<i>Harvest period:</i>	second half of September
<i>Vinification:</i>	white vinification
<i>Bottling:</i>	from November to June
<i>Organoleptic characteristics:</i>	aromatic and fruity wine with scents of apple and notes of acacia flowers. Pale straw yellow colour with greenish reflections
<i>Food matching:</i>	ideal as an aperitif it also accompanies perfectly desserts, white meat dishes and soft cheeses.
<i>Serving temperature:</i>	serve at 6°C
<i>Analytical data:</i>	Alcohol: 11 % vol. Acidity: 6,0 gr/lit Sugars: 16 gr/lit Pressure: 5 atm

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