



FURLAN



## Conegliano Valdobbiadene Prosecco Frizzante DOCG



<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, short maceration at controlled temperature before soft pressing
<i>Bottling:</i>	from November to June
<i>Organoleptic characteristics:</i>	aromatic and fruity wine, with hints of green apple and a clear scent of flowers (wisteria and acacia blossom). The well-balanced and not too high acidity give freshness to this harmonious, fine wine. Pale straw yellow colour with greenish reflections. Fine and persistent perlage obtained thanks to a slow fermentation in a steel pressure tank following the Charmat method.
<i>Food matching:</i>	it pairs perfectly with fish dishes, vegetable soups and appetizers
<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: 2,5 atm

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