



FURLAN



Conegliano Valdobbiadene

Prosecco Superiore
DOCG Extra Dry
Millesimato

Aromatic and fruity wine, with hints of green apple and a clear scent of flowers (wisteria and acacia blossom). The wellbalanced and not too high acidity give freshness to this harmonious, fine wine. Pale straw yellow colour with greenish reflections.

Food matching

Excellent as an aperitif, ideal as accompaniment to fish and shellfish dishes, soft cheeses, white meats and delicate starters. Perfect with desserts.

Preservation

The bottles should be kept in a cool, dry place away from light.

Serving temperature

6°C

Environmental label

Bottle



Cap



Capsule



Muselet



Check the provisions of your Municipality

Technical features

Production area	Conegliano Valdobbiadene hills Prosecco DOCG vineyard's exposure south-east
Type of soil	Clayey, calcareous, heavy, of morainic origin
Training system	Inverted Guyot
Planting density	3.800 vines/ha (2.60 mt x 1 mt)
Grapes	Glera 85% Chardonnay 15%
Harvest period	Second half of September
Vinification	White vinification, short maceration at controlled temperature before soft pressing
Bottling	From November to June

Analytical data

Alcohol	11.5% vol.
Acidity	6 gr/lit
Sugars	15 gr/lit
Pressure	5 atm



Demie 0,375l



Bottle 0,75l



Magnum 1,5l