



De Faveri

Prosecco di Valdobbiadene Brut “Nera”



Varietal: 100% Glera

Soil:

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: DOCG Valdobbiadene

Production: 20.000 cs

Alcohol %: 12

ph:

Residual Sugar: 9 gr / liter

Acidity: 6gr / liter



Tasting Notes: A sparkling wine made from a selection of our finest Glera grapes. Very elegant, with intense, fruity aromas and a dry taste.

Vinification: Without the skins in stainless steel vats. Second fermentation with selected local yeasts at controlled temperature for 30 days

Food Pairing : A perfect pairing for seafood and shellfish. Thanks to its good structure, it is excellent with fatty fish, such as turbot, delicate starters and white meats

Accolades

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