

Fantinel

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Prosecco DOC



Prosecco Extra Dry

VARIETALS

100% Glera

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
59 Hectares South	120 meters	Upper Plain	Gravel

YIELD	DENSITY	CULTIVATION	VINE AGE
18,000 kg per hectare	4,200 vines per hectare	Guyot	20-25 years

CLIMATE

The upper Friulian plain, sheltered to the north by the Dolomites, is characterised by a generally cool and humid climate and marked temperature variations between day and night.

HARVEST PERIOD

End of August through early September

VINIFICATION

Charmat Method in temperature-controlled stainless steel autoclave tanks.

LONGEVITY

5 years

FIRST VINTAGE PRODUCED

2009

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
11.5% Alc./Vol.	5.20 g/l, pH 3.27	13 g/l	18.2 g/l

STYLE

Charmat - Extra-Dry

TASTING & PAIRINGS

Appearance: Straw-yellow with greenish tinges.

Nose: Pleasant, very elegant bouquet full of consistently attractive nuances on a floral background.

Palate: Soft and velvety.

Pairings: Aperitifs and desserts. Perfect for a festive glass between meals.

Serving Temperature: 44-46°F



AVAILABLE FORMATS

750 ml



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