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

James Suckling
90PTS

Vinous
90PTS



AVAILABLE FORMATS
750 ml

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