

DE FAVERI SPUMANTI PROSECCO DI VALDOBBIADENE BRUT



100% Glera. Pale straw yellow color. Fine and persistent perlage. A natural sparkling wine with intense yet delicate fruity and flowery aromas reminiscent of wisteria and rose. The flavor is crisp and dry with good structure and vibrant acidity. Fruity, aromatic and of marked elegance. Its fresh taste makes this a perfect aperitif wine. Ideal as an accompaniment for seafood, white meats and dishes dressed with extra virgin olive oil. (Also pairs well with salmon sushi!)

The Prosecco cultivation terrain was initially formed from the Piave glacier and subsequently from numerous waterways. There are therefore many hills of morainal origin, which often form amphitheatres, alluvial terraces & fan-shaped piles of sediments. This varied terrain is characterized by its clay soil, rich with calcium carbonate. The climate is mild and temperate. The grapes for this wine come from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo. Italian method (*Martinotti*) is used. The grapes are fermented without the skins in stainless steel vats. Second fermentation in stainless steel tanks with indigenous yeasts for 25-30 days.

De Faveri Spumanti, located in Vidor, a small town at the foot of the hills Valdobbiadene & Vidor, was founded in 1978 by Lucio and Mirella De Faveri. They are a family owned winery that produces diverse varieties of Prosecco wine. Today, their son Giordano and daughter Giorgia are employed in the winery with them. Located in Vidor, in the heart of the DOCG area of Prosecco, they own 52 acres of vineyards spread among the municipalities of Valdobbiadene, Vidor and Farra di Soligo. After 40 years of hard work and experience, De Faveri wines are sold all over the world.

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Tasting Note:

DE FAVERI SPUMANTI PROSECCO DI VALDOBBIADENE BRUT

100% Glera. Fine & persistent bubbles; intense yet delicate fruity & flowery aromas reminiscent of wisteria & rose; crisp & dry with good structure & vibrant acidity; fruity, aromatic & of marked elegance; fresh.

Shelf Talker:

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