



FOLLADOR
DAL 1769

Sparkling wines

CLASSIC LINE

Cod. 005

Prosecco D.O.C. Treviso Extra Dry

Fine and harmonious sparkling wine.

TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso
Soil:	Clayey and calcareous
Vineyard Exposure:	South
Vineyard Height:	180m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 30 days at a temperature of 16-18 °C.

ORGANOLEPTIC PROFILE

Colour:	Pale yellow straw with greenish reflections.
Bouquet:	Rich and full bouquet with flowery nuances of almond and ripe fruits.
Flavour:	Supple and velvety, harmonious and savoury.
Recommended Food:	Ideal for aperitifs, starters and dry pastry.
Serve at:	8°/9° C (46°/48° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	16 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

