

Cod. P01

## Valdobbiadene Superiore di Cartizze D.O.C.G. Dry



To this day Prosecco still recognises its origins from the Cartizze Hills.  
A fine sparkling wine respectful of its Heritage.

### TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double overturned.
Production u/ha:	12,000 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

### ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Fine and persistent bubbles.
Bouquet:	Elegant and flowery.
Flavour:	Fruity and intense strengthened by apple, pear and peach.
Recommended Food:	Ideal with dessert, dry pastry and biscuits.
Serve at:	8° C (46° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	22 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

### NUTRITION FACTS

 Nutrients Per serving (one glass) 100ml

Energy:	292 KJ / 70 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	2,2 g



Cod. P02

## Valdobbiadene Prosecco Superiore D.O.C.G.

**MILLESIMATO EXTRA DRY**

Denominazione di Origine Controllata Garantita

The passion for wine together with being proud to be part of the historical Valdobbiadene Territory has given birth to this elegant Millesimato Extra Dry D.O.C.G.



### TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double overturned.
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

### ORGANOLEPTIC PROFILE

Colour:	Bright yellow straw with greenish reflections. Fine and persistent perlage.
Bouquet:	Fruity with a clear perception of apple, peach, pear, with a floral wisteria scent.
Flavour:	Full and pleasant fragrance with an elegant balance of flavours.
Recommended Food:	Aperitif par excellence. Great for dishes based on fish and shellfish or at the end of the meal with biscuits.
Serve at:	8° C (46° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	15 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml – 3000 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	280 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g



Cod. P03

## Valdobbiadene Prosecco Superiore D.O.C.G.

**MILLESIMATO BRUT**

Denominazione di Origine Controllata Garantita

Refined and noble quality sparkling wine, very fine perlage in a splendid combination of bouquet and flavours. An excellent superior sparkling wine.



### TECHNICAL DATA

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double arched cane.
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

### ORGANOLEPTIC PROFILE

Colour:	Light yellow straw with typical greenish reflections. Lively and extremely fine perlage.
Bouquet:	An intense bouquet of citrus fruits, almonds, acacia flowers.
Flavour:	Excellent balance of acidity and fragrance, well structured with a dry finish.
Recommended Food:	An important wine, a good aperitif. Its balanced structure and sapidity make it suitable for first and second light courses, excellent with tasty cheeses.
Serve at:	8° C (46° F)

### ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	8 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml - 3000 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g



Cod. P04

**Valdobbiadene Prosecco Superiore D.O.C.G.  
Cru “Torri di Credazzo”**

**MILLESIMATO EXTRA DRY**

Denominazione di Origine Controllata Garantita

A fine sparkling wine that is the best expression of this vine variety.



**TECHNICAL DATA**

Grapes:	100% Glera.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G. It is made with selected grapes from the vineyard belonging to the Winery and is located at “TORRI DI CREDAZZO”.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South
Vineyard Height:	280 m above sea level.
Training System:	Double overturned.
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

**ORGANOLEPTIC PROFILE**

Colour:	Bright yellow straw with greenish reflections. Very fine and persistent bubbles.
Bouquet:	Elegant with nuances of apple, peach and rose petals.
Flavour:	Velvety, full-bodied, savoury and fulfilling.
Recommended Food:	Great as aperitif and with pasta dishes based on fish and shellfish.
Serve at:	8° C (46° F)

**ANALYTICAL DATA**

Alcohol Content:	11.5°
Residual Sugars:	13 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml

**NUTRITION FACTS** Nutrients Per serving (one glass) 100ml

Energy:	278 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g





**FOLLADOR**  
DAL 1769

Sparkling wines

PRESTIGE LINE

Cod. P05

**Valdobbiadene Prosecco Superiore D.O.C.G.  
BRUT NATURE**

**MILLESIMATO PAS DOSÉ**

Denominazione di Origine Controllata Garantita

A wine with an important, harmonious structure, highlighting the mineral notes offered by the clay and limestone components of the soil.



**TECHNICAL DATA**

Grapes:	85% Glera - 15% Chardonnay.
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey, calcareous
Vineyard Exposure:	South-West.
Vineyard Height:	280 m above sea level.
Training System:	Double overturned
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

**ORGANOLEPTIC PROFILE**

Colour:	Bright yellow straw with greenish reflections. Very fine and persistent bubbles.
Bouquet:	Elegant with nuances of green apple, pear, lime, flowers, citrus fruits.
Flavour:	Balanced structure. Harmonious and markedly sapid.
Recommended Food:	Excellent during the whole meal.
Serve at:	8° C (46° F)

**ANALYTICAL DATA**

Alcohol Content:	11.5°
Residual Sugars:	0 g/l
Total Acidity:	5,5 g/l
Pressure:	5 bar
Format:	750 ml - 1500 ml

**NUTRITION FACTS** Nutrients Per serving (one glass) 100ml

Energy:	264 KJ / 65 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

*Vegan friendly*





Cod. P250

Valdobbiadene Prosecco Superiore D.O.C.G.  
**MILLESIMATO BRUT**

Denominazione di Origine Controllata Garantita

250th Anniversary Limited Edition

We celebrate our 250th anniversary with a limited, numbered edition of this prestigious Brut.



**TECHNICAL DATA**

Grapes:	100% Glera.
Production Area:	Selected grapes from the highest elevation vineyards.
Soil:	Clayey and calcareous.
Vineyard Exposure:	South-West exposure.
Vineyard Height:	280 m above sea level.
Training System:	Double arched cane trellising.
Production u/ha:	13,500 kg.
Harvest:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

**ORGANOLEPTIC PROFILE**

Colour:	Pale straw yellow with typical greenish reflections. Breezy and very fine perlage.
Bouquet:	Remarkably floral, with slight hints of rose and freshly peeled white peach.
Flavour:	Particularly fresh and fruity with good body. An intense and pleasant finish.
Recommended Food:	A sparkling wine for celebrating important goals.
Serve at:	8° C (46° F)

**ANALYTICAL DATA**

Alcohol Content:	11.5°
Residual Sugars:	8 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml - 3000 ml

**NUTRITION FACTS** Nutrients Per serving (one glass) 100ml

Energy:	272 KJ / 67 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,0 g

