

ESPRIT DU VIN

'An occasion for every wine'

VALDOBBIADENE DOCG SPUMANTE BRUT FAGHER



Winemaker's Notes

The grapes are harvested from mid-September to mid-October. Vinification occurs with soft pressing of the grapes and fermentation without skins at controlled temperature of 18°C in oak. A second fermentation then occurs in steel barrels.

Description

The rich aromas are of citrus and fresh vegetables, often with a pleasant hint of bread.

Serving Suggestion

Nice with fish starters or a vegetable first course. Also pairs well with baked seafood dishes. It is customary to serve this wine for the whole meal

Spec Sheet

Vineyard	Venetian Pre Alps
Varietal	Prosecco Cartizze 100%
Appellation	Veneto
Vintage	N/V
Body	Light
Alcohol %	11.5%