



1.11 Fal

VALDOBBIADENE D.O.C.G.

Brut Nature “Sui lieviti” (on Yeasts)

Valdobbiadene Prosecco Superiore D.O.C.G., stoppered by the traditional mushroom cork. It maintains the natural deposit of its own yeasts in the bottle, and it presents itself slightly cloudy in the glass. Made with grapes derived from one vineyard planted with 4 typical vines from the area: Glera, Perera, Bianchetta, and Verdiso. It refines in the bottle for at least 6 months before being put on the market. Produced in limited quantity of 5000 bottles.

VINE VARIETY:

Glera 100%

AREA OF ORIGIN:

Vineyard located in Riva (hill) del Fal with a slope higher than 70% in Farra di Soligo

VINE TRAINING SYSTEM:

Double Guyot, from 3000 to 4000 vines/ha

GRAPE HARVEST:

Strictly manual, mid-September. In this Riva with a slope higher than 70%, the grapes are selected one by one and then layed down by hand in boxes, which are later transported downhill with a craftmade monorail.

VINIFICATION:

White, obtained by soft pressuring the grapes, static settling of the must and fermentation with selected yeasts as per tradition. Bottled as the temperatures rise in Spring, bottle-fermented, fining in the dark in horizontal position for at least 6 months before being put on the market.

ALCOHOL:

11%vol

ORGANOLEPTIC FEATURES:

Straw yellow color, slightly cloudy due to lees presence with very fine, delicate, elegant, and persistent perlage. Intense and refined aroma of flowers, apple, pear, white peach, figs, and bread crust. Dry flavour, balanced, fresh, and round, it amazes for its elegance and liveliness on the palate.

PAIRINGS:

It pairs exquisitely with typical cured meats from the Alta Marca Trevigiana such as sopressa and salami, with flavorful and/or soft-ripened cheese. It vivaciously accompanies both raw and fried fish, along with grilled white meat. If well preserved, its structure allows to prolong the fining process so as to appreciate the wine even after several years.

SERVING:

Serve at 6-8 °C in a large white wine glass. If you wish to savor it clear, gently pour the cold wine in a glass carafe, leaving the lees on the bottom of the bottle, then pour it in wine glasses. If you prefer instead to fully savor the bread crust aroma given by the yeasts, you may lightly turn the cold bottle upside down so as to put the lees in suspension.

FORMAT AND PACKAGING:

60,75 lt bottles in carton box
30,75 lt bottles in wooden box