



COSTA FARNEL

CONEGLIANO VALDOBBIADENE

D.O.C.G. PROSECCO SPARKLING WINE
SUPERIORE
EXTRA DRY



GRAPE VARIETY: 100% Prosecco Balbi.

VINEYARDS: media hill, from 200 to 600 meters above sea level, Sylvoz system; 3,000-3,200 vines per hectare.

PRODUCTION AREA: hills of Conegliano Valdobbiadene.

YIELD X HL HA: 95-100.

HARVEST: by hand, during the first two weeks of September.

VINIFICATION: with grape skin maceration and soft pressing of the grape.

SECONDARY FERMENTATION: sparkling process directly from the must with Charmat method, in total absence of sulphur dioxide.

TASTING NOTES

Color: pale straw yellow. **Aroma:** aromatic, with distinctive hints of apple. **Flavor:** slightly sweet, balanced.

ALCOHOL CONTENT: 11%.

SUGAR LEVEL: 16-18 grams per liter.

SERVING SUGGESTIONS: ideal as an aperitif: the lightness of this prosecco makes it enjoyable whatever the time of day.

IDEAL SERVING TEMPERATURE: 6-8 °C.

SHELF LIFE: 18 months

La Canosa Agr. Srl
Contrada San Pietro, 6 | Fraz. Castel di Croce ROTELLA (AP)
lacanosaagricola.it