



# La Farra Prosecco, Treviso DOC Brut, Veneto, Italy, '2025`

Product code: `5781

## VITICULTURE

Vines are cultivated using the 'Sylvoz' or "Double-Arched Cane" training method in clay-rich soils.

## WINEMAKING

Fermentation without the skins with delicate pressing and slow fermentation, for approximately 15 days, at a controlled temperature of 18°C. The wine is then racked and kept in special stainless steel vats at controlled low temperatures. Second fermentation in pressurised vats lasts 20-25 days and maturing takes a further 2 months.

## TASTINGNOTE

Straw yellow with delicate, fine, and persistent bubbles. Aromas of green apples, peaches, and acacia flowers, offering a fresh and fruity bouquet. Elegant and dry, with a well-balanced acidity and a crisp, clean finish.

## FOOD MATCHING

A wonderful aperitif, as well as with fresh seafood, oysters, and light salads.



## TECHNICAL DETAILS

### Varieties:

Glera 100%

Vegetarian

Vegan

### Features

**ABV:** 11%

**Closure:** Cork Stopper

**Colour:** White

### Oak Ageing

No oak ageing

**Style:** Prosecco

**Case Size:** 6 x 75cl

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