



La Farra Prosecco, Treviso DOC Brut, Veneto, Italy, 2023

VITICULTURE

The 'Sylvoz' training/ cultivation method is used. The soil is clay.

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 raked 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.



Product code: 5781

TECHNICAL DETAILS

Varieties:

Glera 100%

Features:

ABV: 11%

Closure: Cork Stopper

Colour: White

Style: Prosecco

Case Size: 6 x 75cl

Oak Ageing

Order online or email orders@alliancewine.com