

Fantinel

Spumanti



ONE & ONLY PROSECCO SINGLE - VINEYARD VINTAGE BRUT

It has a light straw yellow colour, a refined fragrance with elegant floral notes, a captivating and velvety flavour. This is the Fantinel DOC vintage Prosecco, born from single-vineyard grapes, the highest expression of the company quality.

Origin: DOC Prosecco - Estate in Tauriano (PN).

Grapes: Glera.

Sparkling wine-making method: hand-harvested and visually selected grapes undergo the crushing-destemming process, but not the pressing one, in order to extract, just through a static draining, the free-run juice (30% by the draining); the must is directly introduced in small “autoclave” (stainless steel tanks) for the fermentation and sparkling process with selected natural yeasts (Charmat Method - 120 days).

Bead: fine, numerous and persistent.

Appearance: subtle straw-yellow.

Nose: intense and extremely elegant, rich in floral fragrances and delicate fruity essences.

Palate: inviting and velvety.

Alcoholic strength: 12 % vol.

Ideal serving temperature: 7-8 °C.

Pairings: aperitif, perfect with fish-based starters.

GRUPPO VINICOLO FANTINEL S.P.A.

Via Tesis, 8 - 33097 Tauriano di Spilimbergo (PN) - Italia

T +39 0427 591511 - F +39 0427 591529 - www.fantinel.com - fantinel@fantinel.com