

FOSÉLIOS

VALDOBBIADENE PROSECCO SUPERIORE MILLESIMATO D.O.C.G. BRUT

Denominazione di Origine Controllata e Garantita

Cod. P06

Sunlight in a bottle.

The new Brut D.O.C.G. Follador is young, vibrant, irresistible.

TECHNICAL DATA

Grapes:	Glera - Chardonnay
Production Area:	Veneto Region, Province of Treviso, Valdobbiadene D.O.C.G.
Soil:	Clayey, calcareous
Vineyard Exposure:	North-south.
Vineyard Height:	220-280 m above sea level.
Training System:	Double arched cane.
Production u/ha:	13,500 kg.
Vintage:	September
Vinification:	Base wines obtained from cryomacerated grapes, using the Gianfranco Follador Method [®] , with fermentation in steel tanks at controlled temperature.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour:	Straw yellow with striking bright greenish glints.
Bouquet:	Decidedly fruity with vibrant aromas of green apple and pear and with pleasantly flowery finish.
Flavour:	Fresh and enjoyably flavoursome sparkling wine.
Recommended Food:	Excellent as an aperitif and with light first courses.
Serve at:	8° C (42,8° F)

ANALYTICAL DATA

Alcohol Content:	11.5°
Residual Sugars:	11 g/l
Total Acidity:	6,5 g/l
Pressure:	5,5 bar
Format:	750 ml – 1500 ml
Allergens:	contains sulphites

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy:	275 KJ / 67 Kcal
Protein:	<1 g
Fat:	0 g
Carbohydrate:	1,0 g

