



Fantinel Cuvée Prestige Brut

Soft yellow with fine and persistent perlage, aroma of bread and flowers and lean and fresh flavor. A precious cuvée of selected white grapes grown on the estate, obtained by Charmat Method.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,200/ha.
Age of vines: 15 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand picked, pressed, clarified,
fermented using selected yeasts at
15°C. Charmat Method.



VARIETALS

50% Glera,
30% Pinot Bianco,
20% Chardonnay.



BARREL

None.



RESIDUAL SUGAR

7.6 grams per liter.



MATURATION

None.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

41,666 cases.



ALCOHOL

11.5% by volume.



FOOD PAIRING

Apertif, perfect with fish hors
d'oeuvres.



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