



## Fantinel

# Prosecco Extra Dry DOC

Attractive straw-yellow appearance with a fine, persistent bead. Delicate floral tones on the nose and a pleurably soft, velvety mouthfeel. A consistently popular, lively, classic sparkling wine perfect for a festive occasion.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Double upside down  
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 - 120 days.



VARIETALS

100% Glera.



BARREL

None.



RESIDUAL SUGAR

12.6 grams per liter.



MATURATION

4 months.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

166,000 cases.



ALCOHOL

11.5% by volume.



FOOD PAIRING

Apertif, perfect with fish-based  
starters.



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