

Il Faggeto

Valdobbiadene Prosecco Superiore DOCG



Valdobbiadene is one of the premier growing townships in Veneto to produce Prosecco. Extra care is taken at Il Faggeto to preserve the delicate aromas and brightly sparkling bubbles of the wine. The lightly sparkling bubbles in this wine are produced using the Charmat method. After a primary fermentation, the still wine is placed in an autoclave where it undergoes a secondary fermentation for about 20 days until a pressure of 2.5 bar is reached.

Grape varieties : Glera (Prosecco)

Altitude : 50-500 m ASL

Exposure : South/Southeast/Southwest

Soil : Sedimentary and clayey-calcareous

Alcohol : 11%

Tasting notes :

This sparkling wine is a pale yellow color with greenish reflections. Aromatic and pleasantly fruity on the palate, the bright sparkle of the wine makes it perfect to pair with seafood dishes, flavorful cheeses and many other types of food.

