

SUMMER 2018



# LA FARRA

HIGH ALTITUDE VIGNERONS

## Prosecco

### Grapes

The grapes come from vineyards on the plain at the foothills of Farra di Soligo.

### Winemaking

Traditional white wine vinification with soft pressing is followed by a slow fermentation lasting approximately 15 days at a controlled temperature. The wine is then racked and matured on its lees in stainless steel for about 3 months. The process continues with the *Charmat Method* in pressurized tanks for 20-25 days and an additional 1-2 months of maturation.

### Alcohol

11%

### Tasting Notes

An elegant, fresh and fruity aroma reminiscent of green apples with an excellent touch of tanginess leading to a dry finish.

List: \$ 179.95

Introductory Sale: \$132



ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

Louis Glunz Wines | 630 Margate Dr. Lincolnshire, IL 60069 | [www.glunzwines.com](http://www.glunzwines.com) | ph: 847.793.0800 | fx: 847.793.0803