

Ca' Furlan PROSECCO

Wine Spectator BEST BUY!

Ca' Furlan Prosecco

Cuvée Beatrice

Region: Veneto

Property: 2,500 acres

Blend: 100% Glera

Soil Structure: Sedimentary, gravelly-pebbly

Viticulture: "Sylvoz" training system. Average age of vines: 15 years

Vinification Methods: Gentle pressing of clusters with membrane presses followed by immediate skin separation and static cold-settling for clear must. Fermentation in temperature controlled tanks using cultured yeasts. The Charmat process is known as Metodo Chamat-Martinotti (or Metodo Italiano) in Italy, where it was invented and is most used. The wine undergoes "secondary" fermentation in stainless steel tanks or steel vessels covered with vitreous enamel rather than individual bottles, and is bottled under pressure in a continuous process.

Alcohol: 11.0% ABV

Production: Approximately 200,000 cases annually



Regal
WINE IMPORTS



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013