



La Farra Spumante Rosé IGT VENETO (ITALY)

Located in the commune of Farra di Soligo in the heart of the Treviso province in the Veneto region, La Farra is owned & operated by the Nardi family. They strive for exceptional quality through gentle care of the land & vines, along with meticulous wine making processes from start to finish. The vines are grown at the base of the hills of Farra di Soligo in clayey-calcareous soil.

Grapes: 80% Glera, 15% Chardonnay, 5% Raboso

Viniculture: Fermentation without skins, except partial contact for the Raboso. The Charmat method is used, slow second fermentation in large closed containers for 2-3 months.

Alcohol: 11% vol.

Tasting Notes

Appearance: Pale pink with a very fine and continuous perlage.

Nose: Bouquet is pronounced and persistent with aromas of peaches and red currants.

Palate: Dry and refreshing on the palate, well-structured and superbly soft, it offers a harmonious balance of sensations and a fruity finish.

Food Pairing: Excellent as aperitif, to accompany with courses of fish and unique with cured pork meats.

Veneto Wine Region of Italy

Climate: There are two different climactic regions of Veneto; one being more Alpine, and another with more hills & plains. The Alpine region has cool summers, and snowy winters while the hilly region has mild winters and warm summers.

Veneto is home to the city of Venice & Verona (capital of the region). The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and Soave. The traditional red grapes are Corvina, Molinara and Rondinella and for white Garganega, Pinot Grigio and Chardonnay are used.

Prosecco, Italy's famous sparkling wine is primarily made with the grape **Glera** (formerly referred as Prosecco) with the most prestigious vineyards being from the Valdobbiadene province of the Veneto. La Farra's special rosé sparkling uses mostly glera grapes with small amounts of Raboso (red grapes) to create its delicate shade of pink. Delightful and invigorating, it's superb for any occasion!