



La Farra NV
Prosecco Extra Dry D.O.C.
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: Glera (Prosecco)

Viniculture: The grapes are hand-harvested in the fall, after the first fermentation the wines is racked & stored in thermo-conditioned stainless steel tanks where it matures for 3 months on its lees. Secondary fermentation occurs in large tanks after which the wine is bottled under pressure in the traditional Italian process of Charmat method to create the sparkling wine.

Alcohol: 11% vol.

Tasting Notes

Appearance: Pale yellow with slight lively bubbles.

Nose: Fruity light citrus notes.

Palate: Fresh citrus notes, along with fine bubbles lead to the balanced dry finish.



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, Prosecco, Soave, and Valpolicella.

Prosecco is made from the Prosecco grape in the Northern hills above Treviso. The leading red grape planted in the region is Corvina, and the leading white grape is Garganega (used in Soave).

Prosecco wines tend to be fruitier than champagne, are generally dry, and fully sparkling. Soave is a sweet wine made from very ripe grapes. Amarone is a dense, sweet wine with a higher alcohol content (15-16%) and earthy, mocha flavors. Valpolicella is a rich, smoky, wine with licorice& cherry notes.