



# Fantinel

## “One & Only” Prosecco DOC Millesimato Brut

It has a light straw yellow color, a refined fragrance with elegant floral notes, a captivating and velvety flavor. This is the new Fantinel DOC vintage Prosecco, born from single-vineyard grapes, the highest expression of the company quality.



LOCATION

Region: Friuli-Venezia  
Giulia, Italia.



SOIL

Gravelly.



ESTATE

Fantinel.



VINE

Vine training: Double upside down  
Density of plants: 4,200/ha.  
Age of vines: 15 years.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand picked, pressed, clarified,  
fermented using selected yeasts at 15°  
C. Charmat Method - 120 days.



VARIETALS

100% Glera.



BARREL

None.



RESIDUAL SUGAR

8.2 grams per liter.



MATURATION

None.



ACIDITY

6.5 grams per liter.



VINTAGE PRODUCTION

11,667 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Apertif, perfect with fish-based  
starters.



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