



FANTASTIC ITALIAN SPARKLING

IL FAGGETO

VENETO

THE MONTAGNER FAMILY *owner*
MIOTTO PAOLO *winemaker*

Founded in the 1950s by Egidio Montagne and named for a beech tree on the property, Il Faggeto produces a number of celebrated Prosecco and Moscato wines in the town of Motta di Livenza in the Veneto region of northeast Italy. This prestigious family operation is now run by Egidio's grandchildren who continue their grandfather's passion for the exciting, well-made wines that are direct manifestations of the land they hold so dear. The family has a long history of embracing the innovative winemaking technology at the heart of Italy's sparkling wine success in expanding global markets over the last quarter century.



Il Faggeto vineyards feature sedimentary and clayey-calcareous soils with south/southeast/southwest exposures. Native to the Veneto, the Glera grape is used to produce the popular Italian sparkling wines called Prosecco; in fact, until were conflicts posed by the Prosecco di Conegliano e Valdobbiadene DOCG in 2009, Glera was long considered synonymous and interchangeable with Prosecco.



Light, crisp yet fruit-driven, and more frequently frizzante than sparkling, Prosecco is an excellent aperitif and the best examples are deeply pleasurable, even thrilling complements to a wide range of food and circumstances.

PROSECCO FRIZZANTE DOC *(Stelvin Capsule)*

air-driven presses guarantee an extremely delicate, aromatic wine; after primary fermentation, the still wine is placed in an autoclave where a secondary fermentation of about 30 days yields an ultimate pressure of 2.5 bar, about 2.5 atmospheres or 36 psi; 10.5% alcohol.

pale yellow with a nose dominated by citrus fruits and mature apples; elegant, lively bubbles on the palate with a hint of apple and orange zest; a splendid aperitif, dry enough to serve with seafood yet sweet enough to accompany dessert; utterly delicious, highly versatile wine!

PROSECCO SPUMANTE DOC TREVISO *Extra Dry*

a selection of finest grapes from Treviso; a secondary fermentation of about 60 days yields an eventual bottled pressure of 4.5–5 atmospheres, fairly close to that of a typical French Champagne; 11% alcohol.

an outstanding, exceedingly-refined incarnation of Prosecco ... cin cin!

PROSECCO DI VALDOBBIADENE DOCG

Valdobbiadene is one of the finest townships in the Veneto for Prosecco; Il Faggeto takes extra care to preserve the delicate aromas and brightly sparkling bubbles of this wine; like the Frizzante, this sparkling wine is bottled at about 2.5 atmospheres; 11% alcohol.

effusively aromatic with a dry but pleasantly fruity palate; excellent with seafood dishes, flavorful cheeses and many other types of food

Thank you for your time and for your interest in Connoisseur Wines.