



EVERY BOTTLE



TELLS A STORY

IL FOLLO PROSECCO EXTRA DRY

TECHNICAL INFORMATION



Country	Italy
Region	Veneto
Sub-Region	Treviso
Vintage	NV
Producer	Il Follo
Composition	100% GLERA

WINEMAKER NOTES

Introduced by the Romans, vines at Il Follo have been cultivated in Treviso for centuries. In 1772 a vine named Prosecco was first identified in the area. Until 2009, the vine and the wine were synonymous, but the grape variety is now referred to as Glera. They account for 85 percent of a Prosecco blend, and Verdiso, Perera, Bianchetta, Chardonnay and Pinot Grigio may alone or together account for the rest. After many generations, Vittorio Follado, his son Luca, and his daughters Marta and Maria share management of the estate.

TASTING NOTES

Pale yellow with emerald highlights. Light bodied with a bit residual sugar. On the nose hints of pear, apple, wild flowers and citrus. Green apple nose with balanced acidity and intensity. Notes of peach, apricot, and pear with very smooth mouth feel.

VINEYARD

The vineyards are located in the Prosecco Hills of Conegliano and Valdobbiadene, where the clayey and calcareous soil components and the micro-climate help shape the grapes. The weather is Mediterranean, yet cool with the grapes ripening from mid-September to early October.

- *Production area:* Treviso hills
- *Soil:* hill, clayey, calcareous
- *Climate:* Mediterranean, cool



EVERY BOTTLE



TELLS A STORY

VINIFICATION

Soft pressing with a maximum yield of 70%. Uses the tank method for the sparkling process. Tank Method sparkling wines go through two fermentations. After the first fermentation (usually in tank), the base wines are placed in another sealed pressure tank and a mixture of yeast and sugar is added to induce the second fermentation.

- *Ripening:* from September 20th to October 10th
 - *Vinification:* in white with soft pressing; maximum yield 70%
 - *Sparkling process:* Charmat method
 - *Total acidity:* 5.5 g/L
 - *Residual sugar:* 14 g/L
-