

Veneto Il Follo	Veneto Il Follo	Veneto Il Follo	Veneto Il Follo	Veneto Il Follo
Prosecco Frizzante IGT (spago)	Prosecco Spumante Extra dry VSAQ	Cuvèe Piagar Extra dry VSAQ	Cuvèe Rustot Brut VSAQ	Cuveè Rosè Brut VSAQ
<p style="text-align: center;">New Packaging Under definition</p>				
Prosecco	Prosecco	90%Prosecco, 5%Verdiso, 5%Bianchetta	90%Prosecco, 10%Verdiso	85% Prosecco, 15% Cabernet Sauvignon
Production Area: D.O.C. Conegliano area, Valdobbiadene. Fermentation: Charmat method of tank fermentation	Production Area: IGT Treviso Fermentation: Charmat method of tank fermentation Sugar content: 16 g/l Total acidity: 5.5 g/l	Production Area: D.O.C. Valdobbiadene Fermentation: Charmat method of tank fermentation Sugar content: 19 g/l Total acidity: 5.5 g/l	Production Area: D.O.C. Valdobbiadene Fermentation: Charmat method of tank fermentation Sugar content: 8 g/l Total acidity: 5.8 g/l	Production Area: Valdobbiadene, Conegliano Fermentation: Charmat method of tank fermentation Sugar content: 12 g/l Total acidity: 5.5 g/l
50.000 Bottles	50.000 Bottles	15.000 Bottles	15.000 Bottles	10.000 Bottles



Il Follo products are already imported in:
UK, Ireland , USA, Canada, Mexico, New Zealand

Il Follo - Azienda Agricola di Vittorio Follador

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The Farm and the Follador family

Our farm consists of five hectares of vineyards and an annexed winery where wine produced is worked according to modern oenological techniques.

Around 150 thousand bottles of wine are produced every year.

Many family names originate from the specific work made over the centuries by people of those families. 'Follador' comes from 'follare l'uva' that in the Veneto dialect still means to press grapes in order to make wine.

Many generations of Follador have been doing this kind of work in the hills of Valdobbiadene and I, Vittorio Follador, am one of them. I am continuing this old tradition today together with my father Attilio and my son Luca.

Prosecco served with wines are served with local cheeses, salami and cold pork meats.



Valdobbiadene area in the Veneto region.