



RIVA DEI FRATI

**NAME OF BOTTLE**

VALDOBBIADENE PROSECCO DOCG EXTRA BRUT

GRAPE VARIETY

GLERA 100% GRAPES

PRODUCTION AREA AND ALTIMETRY

...200-300 mslm

TYPE OF LAND

Moraine origin-clay soil

FORM OF FARMING

Guyot

HARVEST

Manual

VINIFICATION

Soft pressing of whole grapes, the first fermentation takes place in steel tanks at a controlled temperature.

SPARKLING WINE PRODUCTION

Martinotti-Charmat.

ALCOHOLIC CONTENT

11,5% Vol.

SUGAR CONTENT

3 g/lt

PRESSURE

5 bar

CONSERVATION

Protect from direct sunlight and/or artificial light. Avoid temperatures above 18°C for extended periods of time.

SERVICE TEMPERATURE 6-8°C

The temperature reduction must be as gradual as possible.

BOTTLE SIZE

750ml

AT THE TASTING

Colour: straw yellow.

On the nose: dominant floral notes of acacia flowers, accompanied by fruity hints of pear and green apple.

In the mouth: fresh with great balance and harmony, creamy entry, dry finish, savory.

Aftertaste: it is characterized by minerality.

FOOD PAIRING

It goes perfectly with fish dishes, fresh cheeses, poultry or fried fish.

The technical sheet shows average values.