



# 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.