



RIVA DEI FRATI



PRODUCT CLASSIFICATION

*PROSECCO DOC ROSÉ EXTRA DRY
MILLESIMATO*

GRAPE VARIETY

90% Glera - 10% Pinot Noir

PRODUCTION AREA AND ALTITUDE

Cornuda, 200–300m a.s.l.

SOIL TYPE

Clayey, of morainic origin

VINE TRAINING SYSTEM

Double arched cane

HARVEST

Manual harvest, and in crates or small bins

VINIFICATION

Soft pressing of whole grapes. After manual harvesting, the primary fermentation takes place in stainless steel tanks at controlled temperature.

SPARKLING PROCESS

In autoclave using the Martinotti–Charmat method.

ALCOHOL CONTENT

11,5% Vol.

RESIDUAL SUGAR

14 g/l

PRESSURE

5 bar

STORAGE

Store away from direct sunlight and/or artificial light. Avoid exposure to temperatures above 18 °C for extended periods.

SERVING TEMPERATURE 6–8 °C

Cooling should be gradual to preserve the olfactory profile.

BOTTLE FORMAT

750 ml

TASTING NOTES

Appearance: Pale rosé

Aroma: Peach is the first aromatic note perceived, followed by delicate rose petal nuances.

Palate: The creamy mousse integrates beautifully with the gentle acidity of Pinot Noir, resulting in a highly elegant sparkling wine.

Finish: Fruity notes