



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

PROSECCO DOC TREVISO EXTRA DRY

GRAPE VARIETY

100% Glera

PRODUCTION AREA AND ALTITUDE

Province of Treviso, 200–300m a.s.l.

SOIL TYPE

Clayey, of morainic origin

VINE TRAINING SYSTEM

Double arched cane

HARVEST

Manual and in crates

VINIFICATION

Soft pressing of whole grapes, when manually harvested. The primary fermentation takes place in stainless steel tanks at a controlled temperature.

SPARKLING PROCESS

In autoclave using the Martinotti–Charmat method.

ALCOHOL CONTENT

11,5% Vol.

RESIDUAL SUGAR

15-16 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: Straw yellow

Aroma: Clear notes of flowers and yellow fruit make this wine particularly appealing and inviting to taste.

Palate: Well-balanced with vibrant sapidity, resulting in a rich and full-bodied sparkling wine.

Finish: Fruity