



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

PROSECCO DOC TREVISO FRIZZANTE

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 harvest and/or in crates

VINIFICATION

Soft pressing of whole grapes. 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% Vol.

RESIDUAL SUGAR

12 g/l

PRESSURE

2,5 bar

STORAGE

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

SERVING TEMPERATURE 8–10 °C

The temperature should be reduced gradually avoiding sudden cooling.

BOTTLE FORMAT

750 ml

TASTING NOTES

Excellent drinkability and a pleasingly smooth palate.

Color: Straw yellow.

Aroma: Floral notes with a hint of citrus that adds freshness.

Palate: Fresh and vibrant, with a pleasant savory character.

Finish: The floral notes return, accompanied by a delicate touch of citrus.