



# RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

*PROSECCO DOC TREVISO SPUMANTE BRUT*

**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**

*8-10 g/l*

**PRESSURE**

*5 bar*

**STORAGE**

*Store away from direct sunlight and artificial light. Avoid temperatures above 18°C for extended periods. Refrigeration for more than a few days may alter taste and aroma.*

**SERVING TEMPERATURE 6-8°C**

*The temperature should be reduced gradually avoiding sudden cooling.*

**BOTTLE FORMAT**

*750 ml*

**TASTING NOTES**

*Color: Straw yellow.*

*Aroma: Dominated by white fruit, with yellow-fleshed fruit in the background, all expressed with elegant finesse.*

*Palate: The balance between acidity and residual sugar, combined with the creaminess of the mousse, creates a harmonious mouthfeel that stimulates salivation and enhances drinkability.*

*Finish: Hints of apple linger on the palate.*