



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

PROSECCO DOC TREVISO TRANQUILLO

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 in crates or small bins

VINIFICATION

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

ALCOHOL CONTENT

11% Vol.

RESIDUAL SUGAR

4-5 g/l

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

Cooling should be gradual to preserve the olfactory profile.

BOTTLE FORMAT

750 ml

TASTING NOTES

A lesser-known version of Prosecco, which may even be still (without bubbles).

Color: Straw yellow.

Aroma: Characterized by a fragrant floral bouquet that is always present.

Palate: Maintains its fresh flavor profile, with a touch of silky tannins that add fullness and a pleasant sapidity across the length of the palate.

Finish: Pleasant and elegant.