



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

VALDOBBIADENE PROSECCO DOCG EXTRA BRUT

GRAPE VARIETY

100% Glera

PRODUCTION AREA AND ALTITUDE

Valdobbiadene, 200–300m a.s.l.

SOIL TYPE

Clayey, of morainic origin

VINE TRAINING SYSTEM

Double arched cane

HARVEST

Manual, 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

3 g/l

PRESSURE

5 bar

STORAGE

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

SERVING TEMPERATURE 6-8°C

The temperature should be reduced gradually avoiding sudden cooling.

BOTTLE FORMAT

750 ml

TASTING NOTES

Color: Straw yellow.

Aroma: Dominant floral notes of acacia blossom, accompanied by fruity hints of pear and green apple.

Palate: Fresh, with excellent balance and harmony.

Creamy on entry, leading to a savory and dry finish.

Finish: Distinguished by its mineral character.

PAIRINGS

Perfectly pairs with fish dishes, fresh cheeses, poultry-based mains, and fried seafood.