



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. 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 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% 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.

SERVING TEMPERATURE 6-8°C

Cooling should be gradual to preserve the olfactory profile.

BOTTLE FORMAT

750 ml

TASTING NOTES

Color: Straw yellow.

Aroma: Standout aromas of white-fleshed fruit—apple, pear, and peach—are complemented by refined floral undertones in the background.

Palate: Excellent balance and harmony, with a particularly pleasant and inviting savory note at mid-palate.

Finish: White-fleshed fruit lingers pleasantly on the finish.