



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

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

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

11,5% Vol.

RESIDUAL SUGAR

20 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: Dominant notes of pear and apple lead the way, with floral nuances enriching and expanding the bouquet.

Palate: Marked by a pleasant roundness and a lasting flavor profile, which define its character.

Finish: Fruity.