



RIVA DEI FRATI



PRODUCT CLASSIFICATION

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

SPARKLING PROCESS

In autoclave using the Martinotti–Charmat method.

ALCOHOL CONTENT

11% Vol.

RESIDUAL SUGAR

15–16 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: Ripe yellow-fleshed fruit emerges immediately on the nose, followed by sweet white floral notes.

Palate: The ideal balance of creaminess and fruit pulp provides a richly satisfying mouthfeel.

Finish: Pleasant and persistent.