



RIVA DEI FRATI



PRODUCT CLASSIFICATION

Valdobbiadene Prosecco Superiore D.O.C.G. "On the lees" Zero Dosage 2023 – "Nona Sinfonia"

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, manual harvest, the first fermentation takes place in stainless steel tanks at a controlled temperature.

SPARKLING PROCESS

Through traditional method, secondary fermentation in the bottle, and without disgorgement.

ALCOHOL CONTENT

11.5% Vol.

RESIDUAL SUGAR

1 g/l

PRESSURE

5 bar

STORAGE

Store away from direct sunlight and artificial light. Avoid temperatures above 18°C for extended periods. Refrigeration for more than a few days may alter taste and aroma.

SERVING TEMPERATURE 6–8 °C

Cooling should be gradual to preserve the olfactory profile.

BOTTLE FORMAT

750 ml

TASTING NOTES

Color: Deep straw yellow

Aroma: The in-bottle refermentation and the presence of yeasts lend a distinctive bouquet with hints of bread crust and yellow fruit.

Palate: The complete absence of residual sugar gives it a remarkable verticality and a pleasant sapidity.

Finish: Persistent and fruity