



RIVA DEI FRATI

**PRODUCT CLASSIFICATION**

VALDOBBIADENE SUPERIORE DI CARTIZZE
DOCG 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

VINIFICATION

Soft pressing of whole grapes, 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: Predominantly floral, with citrus notes that broaden and complete the bouquet.

Palate: Its distinctive sapidity comes from the unique soil type, giving the wine balance and elegance.

Finish: Fruity and persistent