



RIVE DI RUA



Denomination: *Conegliano Valdobbiadene Prosecco Superiore D.O.C.G. Rive di Rua*

Type: *sparkling Brut Millesimato*

Grapes: *Glera 100%*

Area: *hills around San Pietro di Feletto, vineyards in Rua*

Vineyard

Soil: *clay*

Altimetry/exposure: *270 m a.s.l. exposure to the East, West*

Yield: *13 tons/ha*

Breeding system: *Guyot*

Harvest: *hand picking*

Cellar

Vinification: *white winemaking at controlled temperature, second fermentation with Charmat method*

Volume: *11,5% vol.*

Residual sugar: *10 g/l*

Tasting

Colour: *pale straw yellow, fine and persistent perlage*

Flavour: *fruity of apple, pear and peach, floral of Acacia flowers and rose*

Taste: *fresh, sapid, noticeable acidity*

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Agency & Wine Tasting

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