



R·E·B·U·L·I

LA RIVA



Denomination: *Valdobbiadene Prosecco Superiore D.O.C.G.*

Type: *sparkling Brut*

Grapes: *Glera 100%*

Area: *hills of San Pietro di Barbozza*

Vineyard

Soil: *calcareous, sub-alkaline*

Altimetry/exposure: *200/250m a.s.l. exposure to the South*

Yield: *13 tons/ha*

Breeding system: *Doppio Capovolto*

Harvest: *hand picking with selection of grapes*

Cellar

Vinification: *white winemaking at controlled temperature, refinement in steel tank, second fermentation with Charmat method (60 days)*

Volume: *11% vol.*

Residual sugar: *10 g/l*

Tasting

Colour: *straw yellow with green shades, persistent, fine mousse*

Flavour: *fruity as such Golden apple and Kaiser pear, floral as almond tree, balsamic with hints of tarragon and mineral notes*

Taste: *dry, intense and persistent. Fruity, ample, harmonious and elegant with mineral ending*

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for this Prosecco Superiore*

Agency & Wine Tasting

Via Giarentine 12, 31010 Farra di Soligo (TV) – Italia

Tel. +39 348 226 2961

Email: info@emporiosuperiore.it

Website: www.emporiosuperiore.it



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