

RIVE DI SOLIGHETTO



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

Type: *sparkling Brut*

Grapes: *Glera 100%*

Area: *“Cisa” hill in Solighetto*

Vineyard

Soil: *clay, conglomerate rock*

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

Yield: *13,5 tons/ha*

Breeding system: *Doppio capovolto*

Harvest: *hand picking*

Cellar

Vinification: *white wine making with refining in steel tank (min. 90 days), second fermentation with Charmat method (min. 90 days)*

Volume: *11,5% vol.*

Residual sugar: *11 g/l*

Tasting

Colour: *straw yellow*

Flavour: *ripe exotic fruit aromas, hints of balsamic*

Taste: *intense, balanced with noticeable sapidity and minerality*

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for this Prosecco Superiore*

Agency & Wine Tasting

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