



RIVE DELLA CHIESA®



PROSECCO SPUMANTE EXTRA DRY DOC TREVISO
“RIVE DELLA CHIESA”

The single grape Glera in its basic version shows us its elegance and simplicity. It's proving all of its quality that has rendered it a compulsory drink for all the “bollicine” (bubbles) lovers. The lightness and pleasantness together with a lovely fragrance have made of this version the ideal every day aperitif drink. It can be served alone or with various entrees. The outstanding froth and the freshness tell us how elegant and unique the terrior of the Montello is. Very aromatic, fruity, with a fine and delicate alcoholic percentage which never appears to be too much make of this Prosecco an easy drinking, but at the same time fascinating wine. In the nose and in the taste it gives the sense of a very appreciable smooth and fresh, aftertaste that well combine with the smoothness of its characteristics. Goes well with sea fish, sauced horse d'oeuvre and aromatic first courses or soups.

Product features:

GRAPES: Glera 100%

VINEYARDS' NAME: Different vineyards situated in different parts of the estate

VINEYARDS' CHARACTERISTICS: North-South position; 250 metres above sea-level; hilly red soil, typical of Montello's area.

HARVEST TIME: From beginning September

RETURN PER HECTARE: 150 quintals

DENSITY: 2.000 plants per hectare

MEDIUM AGE OF THE VINEYARDS: 18 years

TEMPERATURE OF FERMENTATION: 18° in steel tanks with automatic temperature control system

DURATION OF FERMENTATION: 2 weeks

CHARACTERISTICS OF THE GRAPES: Sugar: 16 % Total acidity: 6,80 g/l pH: 3,20

BOTTLING -CHARACTERISTICS OF THE WINE: Alcohol: 11 % vol. Total acidity: 6,50 g/l pH: 3,15 Residual sugar: 18 gr/l

hIN THE WINE LIST: Prosecco Spumante Extra Dry Doc Treviso. – Az. Agr. Rive della Chiesa

