

VALDOBBIADENE PROSECCO SUPERIORE "RIVE DI BARBOZZA" DOCG BRUT



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Glera (traditionally called Prosecco)

PRODUCTION AREA

Our vineyards located in "Rive di San Pietro di Barbozza" in the UNESCO hills of Valdobbiadene DOCG.

WINE MAKING PROCESS

White wine vinification with a gentle pressing of the grapes

REFERMENTATION

180 Days in an autoclave with the Martinotti/Charmat method

ALCOHOL % BY VOL

12 %Vol

ATM. PRESSURE

About 5 atm

SUGAR RESIDUE

About 7 g/l

CONSERVAZIONE

In a cool place with a maximum temperature of 15°C

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

This sparkling wine has a brilliant straw-yellow color in the glass with greenish nuances and a fine and persistent perlage. Its intense and floral aroma evokes notes of wisteria and elderflower, accompanied by fruity and citrus hints on the retro-nasal sensation, with a delicate final nuance of bread crust.

On the palate it is fresh, dry, and crisp, well-balanced, with notable aromatic persistence.

It is the sparkling wine that pairs best with seafood appetizers and it is suitable for a complete meal.

ROCCAT[®]
VALDOBBIADENE
DAL 1975

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