

RIVE  
DELLA  
CHIESA  
X TIZIANO  
**ASOLO  
PROSECCO  
SUPERIORE  
DOCG  
BRUT**



**Awards:**



**Bottle size:** 0.75 l  
**Case:** 6 bottles

**Grape Variety:** 100% Glera

**Production Area:** Asolo

**Vinification:**

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

**Sparkling Process:**

The sparkling process occurs using the Charmat-Martinotti method.

**Alcohol Content:** 11%

**Residual Sugar:** 6-12 Gr/L



**Wine color:**

Straw yellow, with a fine and elegant perlage.



**Bouquet:**

Fruity notes of green apple and pear, accompanied by a subtle linden aroma.



**Taste:**

Fresh and lively, it stands out for its dryness balanced by a pleasant acidity, creating a sensation of freshness and lightness.



**Pairings:**

Excellent not only as an aperitif, but also as an accompaniment to a fish dish, sushi and even fresh cheeses.



**Serving temperature:**

6°-8°