RIVE **CHIESA** 'MILLESIMO' **SPUMANTE EXTRA** DRY



Bottle Size: 0.751 Case: 6 bottles

Production Area: Treviso

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: 12 Gr/L



Wine Color: Straw yellow.





Aromas of green apple, peach, and acacia flowers.



Fresh and fruity, it offers a balanced and enjoyable tasting experience.



Appetizers, seafood dishes, aperitifs, and occasionally with desserts.



Serving Temperature:

6°-8°