

RIVE DELLA CHIESA PROSECCO DOC TREVISO EXTRA DRY



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: 100% Glera

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: 12-17 Gr/L



Wine Color:

Pale straw yellow, with a fine and elegant perlage.



Bouquet:

Floral and fruity fragrances, with subtle notes of ripe apple and white flowers.



Taste:

Fresh and harmonious taste that balances mature fruit flavors with a slight sweetness.



Pairings:

Light appetizers, seafood dishes, and desserts made with fresh fruit.



Serving Temperature:

6°-8°