

# RIVE DELLA CHIESA PROSECCO DOC TREVISO BRUT



## Awards:



**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:** 6-12 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:

Dry and well-structured taste, with fruit aromas and a light and delicate finish.



### Pairings:

Light appetizers, seafood dishes, and pasta dishes with vegetables.



### Serving Temperature:

6°-8°