# RIVE DELLA CHIESA PROSECCO DOC TREVISO BRUT



Awards:





Bottle Size: 0.75 I 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



RIVE DELLA CHIESA® DS<u>CCO</u>

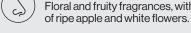
reviso doc Brut

**RIVE DELLA CHIES** 

# Wine Color:

Pale straw yellow, with a fine and elegant perlage.

#### **Bouquet:** Floral and fruity fragrances, with subtle notes



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Taste: Dry and well-structured taste, with fruit aromas



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

# **Serving Temperature:** 6°-8°

and a light and delicate finish.

# rivedellachiesa.com