

# RIVE DELLA CHIESA ASOLO PROSECCO SUPERIORE DOCG EXTRA DRY



## 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:** 12-17 Gr/L



### Wine Color:

Straw yellow, with a fine and elegant perlage.



### Bouquet:

Notes of ripe apples and pears, enriched by a subtle spiciness and jasmine aroma.



### Taste:

Offers a pleasant sweetness, balanced by lively acidity. The delicate bubbles contribute to creating a creamy and fresh mouthfeel. The persistence of fruity and floral aromas in the aftertaste completes the experience.



### Pairings:

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



### Serving Temperature:

6°-8°