

# RIVE DELLA CHIESA X TIZIANO PROSECCO ROSÈ DOC TREVISO BRUT



## Awards:



**Bottle Size:** 0.75 l  
**Case:** 6 bottiglie

**Grape Variety:** 85% Glera, 15% Pinot Nero

**Production Area:** Treviso

### Vinification:

After being carefully harvested, the grapes are pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees. The Pinot Noir grapes, on the other hand, undergo maceration on the skins for 6 days. Afterwards, the two varieties are blended and are ready for the sparkling process.

### Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

**Alcohol Content:** 11%

**Residual Sugar:** 6-12 Gr/L



### Wine color:

Pale pink, with a fine and elegant perlage.



### Bouquet:

Delicate hints of red fruit such as strawberries and cherries, accompanied by the classic Prosecco scents of apples and pears enriched by floral notes.



### Taste:

The lively and creamy bubbles merge with a pleasant crispness and a balanced structure. Hints of red fruit blend harmoniously with a subtle citrus note.



### Pairings:

This wine pairs perfectly with both hot and cold appetizers, seafood dishes like seafood risotto, and fresh cheeses. It is also excellent as an aperitif.



### Serving Temperature:

6°-8°