

RIVE DELLA CHIESA ASOLO PROSECCO SUPERIORE DOCG EXTRA BRUT MILLESIMATO



Premi:



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: 11,5%

Residual Sugar: 0-6 Gr/L



Wine Color:

Straw yellow, with a fine and elegant perlage.



Bouquet:

Aromatic notes of green apple, pear, and wisteria flowers.



Taste:

Fresh and sapid on the palate, it is distinguished by its elegant acidity and characteristic dryness.



Pairings:

Excellent not only as an aperitif but also paired with a seafood first course, crustaceans, mollusks, and raw fish dishes.



Serving Temperature:

6°-8°