

RIVE
DELLA
CHIESA
VALDOBBIADENE
DOCG
MILLESIMATO
DRY



Bottle Size: 0.75 l
Case: 6 bottles

Grape Variety: 100% Glera

Production Area: Valdobbiadene-Conegliano

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: 17-32 Gr/L



Wine Color:

Straw yellow, with a fine and elegant perlage.



Bouquet:

Fresh white flowers like jasmine and acacia, delicate fruity notes of golden apple and pear.



Taste:

Its balanced acidity harmoniously blends with subtle hints of white-fleshed fruit, creating a light and refreshing mouthfeel, leaving a pleasantly fruity and floral aftertaste.



Pairings:

Light appetizers, seafood first courses, and desserts made with fresh fruit.



Serving Temperature:

6°-8°