

# Riva dei Ciliegi

## Conegliano Valdobbiadene PROSECCO SUPERIORE DOCG EXTRA DRY

**Colour:** Straw-yellow with faint greenish reflections

**Nose:** The aromas are intense with a clear hint of Golden apple.

**Taste:** The acid notes are combined with softness and a correct flavour.

**Storage and serving:** Bottles should be stored in a cool dry environment, away from light and sources of heat. Serve at a temperature between 6–8 °C. A rather large tulip goblet is recommended.

**Pairing:** It can be enjoyed both during aperitifs, paired with savoury focaccias and biscuits, and served with vegetable-based first courses or with second courses of grilled fish or roasted white meat.

## TECHNICAL SHEET

**Designation:** Conegliano Valdobbiadene D.O.C.G.

**Grape variety:** Glera

**Vineyard characteristics:** Limestone and morainal soil, vines grown with the Sylvoz form, density 3300 vines/ha

**Average production:** 13,5 t/ha

**Harvest period:** September

**Harvesting method:** Manual

**Pressing/Decanting/Vinification:** After harvesting, the grapes are brought to the cellar and processed with special presses that apply a delicate pressure to extract only the free-run must. The cloudy must is left to rest cold for at least one night in steel tanks. Once natural clarification has occurred, the sediment is removed. The vinification takes place thanks to the indigenous natural yeasts which, added to the must, trigger and sustain the alcoholic fermentation in steel tanks at a temperature of 18-20°C for 15-20 days. Subsequently, the wine, already loaded with its aromas, begins to mature: the low temperatures of the winter months favour the precipitation of deposits and slowly clear up. This develops the base wine, the starting point for the sparkling wine production process.

**Second fermentation:** Second fermentation takes place according to the Martinotti-Charvat method which involves a natural refermentation in autoclaves for 30 days

**Sugar residue:** 16 g/l

**Alcohol:** 11.5% vol.