210, VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

Our latest product. It represents the modern way of drinking Prosecco. With a 9g/l residual sugar, this wine is a perfect accompaniment to the entire meal.



VITICULTURE

| Climate | Cool temperate, 1200 mm average annual rainfall. |
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| Soil | Clay, calcareous conglomerate rocks. |
| Location | South east-south and south west. |
| Vineyard | Riva Granda, latitude: 45° 89′ 83″, longitude: 12° 07′ 40″, altitude: 269 m above sea-level. |
| Variety | Glera, Perera, Verdiso, Bianchetta. |
| Cultivation | Low-impact integrated pest management; wooden and corten steel posts; manual pruning; green manure and soil working; shoot tipping performed twice before the harvest, if necessary; manual mowing; manual harvest during the central/last period of September. |
| Work | From 500 to 700 working hours per hectare per year. |

OENOLOGY

| Fermentation | Thermo-regulated fermentation, with selected yeasts. Maturing and resting on the lees in steel tanks for three months. Limited use of sulphites. |
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| Refermentation | Valdobbiadene method, characterized by 60 days in a pressurized tank and cold stabilization. |
| Analytical framework | Alcohol: 11,5%; sugar: 8-9 g/l; acidity: 5,6 g/l; pH: 3,25. |

ORGANOLEPTIC PROPERTIES

| Colour | Straw-yellow. Fine and long lasting perlage. |
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| Fragrance | Full, intense and balanced. Characterized by fruit notes, its aroma reminds of apples, peaches, wisteria and acacia blossoms. It has stunningly fresh-tasting notes. |
| Palate | With a pleasant, slightly sour and savoury taste, fresh and fruity, it is well-balanced and presents a full nose-palate convergence. |

SERVING SUGGESTIONS

Perfect as an aperitif or during the meal with vegetable appetizers, light first and main courses and fish or cheese. Excellent with fried food, like fish or battered vegetables. Serve in a stem glass, preferably of the Valdobbiadene type, at 6-8°C.

COMMERCIAL DATA

| Appellation | Valdobbiadene DOCG Prosecco Superiore |
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| Packaging | 0,75 l bottles in 6-bottle-boxes; Weight: 9,4 Kg; Size 20cmX30cmX30cm |



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