

## Valdobbiadene Prosecco Superiore DOCG “Rive di Refrontolo” Brut

GRAPES:	Glera
PRODUCTION AREA:	Refrontolo, Treviso
ELEVATION:	200 - 250 m (655 - 820 ft.) above sea level
SOIL TYPE:	Morainic in origin, clay with strata of crumbly puddingstone conglomerate
TRAINING SYSTEM:	Sylvoz – Cappuccina
PLANTING DENSITY:	3,500 - 4,000 plants per hectare (1,415 - 1,620 per acre)
HARVEST PERIOD:	Second week of September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years

### TECHNICAL INFORMATION

The cuvée is transferred into pressure tanks to referment at the particularly low temperature of 16 °C in order to preserve the aromatic potential of the base wine. It takes about a month for the wine to acquire the desired pressure and residual sugar. Once refermentation has been inhibited, the wine stays in the pressure tank in contact with the lees for about another three months before it is prepared for bottling.

### TASTING NOTE

A green-flecked star-bright straw yellow ushers in fragrances of peach and acacia blossom mingling with rennet apple and pear-led white-fleshed fruits. Invigorating freshness and a vibrant, caressing mouthfeel are framed by persistent streams of tiny bubbles that prolong and expand the rich array of sensory perceptions on the palate.

### FOOD MATCHINGS

An excellent aperitif, the ideal partner for elaborate starters and an outstanding accompaniment for crustaceans or top-quality fish.

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