

RIVE DI REFRONTOLO VALDOBBIADENE PROSECCO SUPERIORE DOCG Extra Brut Millesimato

Single Vineyard

Grapes: Glera

Rive di Refrontolo Valdobbiadene Prosecco Superiore represents the essence of the Prosecco in a refined and elegant version. Fragrance, freshness and finesse marries in a very pure expression. It conveys a dry and natural mouthful, showing its maximum integral identity.

TECHNICAL SHEET

NAME OF THE WINE: Valdobbiadene Prosecco Superiore Docg Extra Brut Millesimato.

GRAPES: Glera.

PRODUCTION AREA: Colvendrame estate, which is on the hills of Refrontolo, between Conegliano and Valdobbiadene, a UNESCO World Heritage site, in the heart of the "Denominazione di Origine Controllata e Garantita" (DOCG) area for Prosecco. Colvendrame is the name of the hill area where this vineyard is located. It has an excellent exposition to the sun and the climate is ideal for vine growing. The term "Rive" denotes the steep slopes of a hillside, which are considered the best places for growing the Glera grapes.

ALTITUDE: 200-350 m.

SOIL: it has the ideal structure for vine growing, with a high percentage of clay. It is particularly rich in tufa, which characterises the wine.

CLIMATE: mild. There are wide changes of temperature between day and night ideal for the preservation of the aroma and the acidity of the grapes.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 3.333 vines per hectare trained with "Guyot" system.

YEAR OF THE PLANTATION: 2017.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in body and aroma.

HARVEST: middle of September, by hands in small cases.

VINIFICATION: pressing of the entire grapes and fermentation at controlled temperature.

SECOND FERMENTATION: the second fermentation is carried out with the "Italian Martinotti method" in pressured tanks.

TASTING CHARACTERISTICS: fine and persistent perlage, light straw yellow colour, with evident greenish hue. Full width bouquet, with notes of white flowers, lily of the valley and green apple. Dry and harmonious on the palate, it is persistent and pleasantly savory.

SERVING TEMPERATURE: 5-6°C.

FOOD MATCHING: ideal as an aperitif, throughout the meal and in any occasion that requires a toast.

STORAGE: in a cool and dark place; it gives its best characteristics when it is served still young.

ALCOHOL CONTENT: 11-11,5% by vol. (it depends on the vintage).

RESIDUAL SUGAR: 3 g/l.

AVAILABLE FORMATS: 750 ml; 1,5 Lt.

750 ml BOTTLE SIZE mm (diameter x height): 103x270.

750 ml BOTTLE AND CASE WEIGHT kg (full): 1,39/bt, 8,34 kg/ct.

750 ml BOTTLES PER CASE: 6.

CASES AND 750 ml BOTTLES PER PALLET: 7 layers of 14 cases, 98 cases per pallet, 588 bottles.

CASE SIZE (750 ml bottle) mm (length x width x height): 308x210x280.

