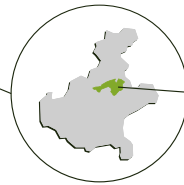




ITALY



VENETO



PROSECCO DOCG
ZONE

RIVA MORETTA

Denomination:	Valdobbiadene Prosecco DOCG
Type:	Sparkling
Grapes:	Glera
First year of production:	1985
Area:	"Riva Moretta" Vineyard in village Soligo - Veneto

THE VINEYARD

Soil type:	Morainic and calcareous hill, not very deep
Altimetry and exposure:	230 m a.s.l., south exposure
Vineyards age:	From different ages
Plantation system:	Double-arched cane / Sylvoz
Harvest:	Hand picking

THE CELLAR

Vinification:	In white, using Martinotti (Charmat) method
Volume:	11.5 % vol.
Sugar:	15 g/l

THE TASTING

Colour:	Pale straw yellow with green reflections
Olfaction:	Yellow apple and wild flowers scents
Taste:	with a good body and persistent flavor

THE SERVICE

Service temperature:	8°C
Food pairing:	Perfect as aperitif and during all the meal, with light starters of puff pastry, risottos with spring herbs and fish
Shelf life:	12 - 18 months

