

Conegliano Valdobbiadene Prosecco Superiore DOCG Rive di Manzana Millesimato Extra Dry



Grapes: Glera

Appellation: Conegliano Valdobbiadene Prosecco Superiore DOCG Rive di Manzana

Grape production area: San Pietro di Feletto

Harvest: second week of September

Training system: Sylvoz

Winemaking: Glera grapes are crushed and then pressed immediately.

Prise de mousse: rifermentation in autoclaves at 15-16°C for 30-40 days - Martinotti method.

Alcohol content: 11,5% Vol.

Sugar content: 18 g/l

Dry extract: 18 g/l

Tasting notes:

a typical perfume recalling acacia flowers and wisteria, ripe wild apple, mountain honey, pineapple, bread crust. Fragrance: fruity and elegant.

Serving temperature: 6-8°C

Wine list:

Conegliano-Valdobbiadene Prosecco Superiore DOCG Rive di Manzana millesimato