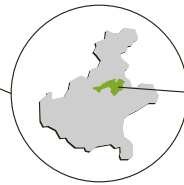




ITALY



VENETO



PROSECCO DOCG  
ZONE

## RIVA MORETTA

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

### THE VINEYARD

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

### THE CELLAR

<b>Vinification:</b>	In white, using Martinotti (Charmat) method
<b>Alcohol by Vol:</b>	11.5 %
<b>Sugar:</b>	15 g/l

### THE TASTING

<b>Colour:</b>	Pale straw yellow with green reflections
<b>Olfaction:</b>	Yellow apple and wild flowers scents
<b>Texture:</b>	With a good body and persistent flavor

### THE SERVICE

<b>Service temperature:</b>	8 °C / 46,4 °F
<b>Food pairing:</b>	Perfect as aperitif and during all the meal, with light starters of puff pastry, risottos with spring herbs and fish
<b>Best consumed within:</b>	12 - 18 months

