RIVANI

IT EN



Rivani

Prosecco DOC Extra Dry

Vinification

Grapes for this Prosecco DOC Spumante Extra Dry are manually harvested in cases and softly pressed to obtain the must, which is treated by refrigeration and filtration. Fermentation takes places in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is over, the winemaking process takes place, following the Charmat method.

Description

Straw yellow colour with persistent and delicate bubbles. Fruity and flowery bouquet with notes of apple. On the palate, it is mouth filling, fresh, fruity and soft.

Food Pairing

Perfect as aperitif and for any special occasions.

Glera	**Veneto, Friuli Venezia Giulia**	**8-10 °C**	**Alcol: 10.8%** **Zuccheri: 14 g/l**