RIVANI

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Prosecco DOC Extra Dry (Spago)



Vinification

The grapes are harvested manually in boxes and softly pressed to obtain the must, which undergoes refrigeration and filtration. Fermentation takes place in stainless steel tanks at a controlled temperature between 18°C and 22°C. Once fermentation is complete, vinification is carried out according to the Charmat method.

Description

Straw yellow color with bright highlights. A sparkling, young wine with a delicate bouquet reminiscent of white flowers and green apple, then floral and fruity olfactory notes, combined with a taste balanced between savoriness and smoothness.

Food Pairing

Ideal as an aperitif, versatile and therefore suitable for many occasions. Throughout a meal, with fish or white meat dishes.

Glera	Veneto	8-10 °C	Alcol: 10% Zuccheri: g/l