

Rivani

Frizzante DOC

Vinification

Grapes for this Prosecco DOC Frizzante 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

Brillant straw yellow, with a typical fresh and fruity bouquet. In the mouth, it is elegant, with a fresh acidity.

Food Pairing

Perfect for any occasion, as an aperitif, and to be paired with light first courses or shellfish.

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