RIVANI

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Prosecco DOC Treviso Extra Dry



Vinification

Grapes for this Prosecco DOC Spumante Extra Dry are manually harvested in the Treviso province, and softly pressed to obtain the must, which is then treated by refrigeration and filtration. Fermentation takes places in temperature-controlled stainless steel tanks between 18°C and 22°C. When fermentation is over, stabilization and sparkling winemaking process follow, according to the Charmat method. A fermentazione conclusa si avviano le fasi di stabilizzazione e spumantizzazione con il metodo Charmat.

Description

Straw yellow color with an intense bouquet, elegant and fruity notes of apple. On the palate, it is mouth filling and well balanced with a persistent finish, which combines the freshness of fruits and the sophisticated minerality.

Food Pairing

Perfect as an aperitif. Particularly suitable for delicate cuisine and shellfish

Glera	Treviso Area	8-10 °C	Alcol: 11% Zuccheri: 14 g/l