



# RIVANI

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## Rivani

# Prosecco DOC Brut

### Vinification

The Glera grapes that give life to this wine are harvested by hand and then gently pressed to obtain a must that is clarified through refrigeration and filtration. This is followed by fermentation in thermo-conditioned steel tanks to control the temperature, which must be kept between 18° and 22°C. Once fermentation is complete, sparkling takes place using the Charmat method.

### Description

Brilliant, characterised by a golden colour with greenish reflections and a fine, continuous perlage. The nose is delicate, fruity, with delicate floral notes. Pleasant on the palate, it recalls fragrances of ripe fruit such as apple and peach.

### Food Pairing

Ideal as an aperitif and an excellent match with seafood.



**Glera**



**Veneto, Friuli  
Venezia Giulia**



**8-10 °C**



**Alcol: 11%  
Zuccheri: 9 g/l**