RIVANI

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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**