

RIVE DELLA CHIESA X TIZIANO ASOLO PROSECCO SUPERIORE DOCG BRUT



Awards:



Bottle size: 0.75 l
Case: 6 bottles

Grape Variety: 100% Glera

Production Area: Asolo

Vinification:

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

Sparkling Process:

The sparkling process occurs using the Charmat-Martinotti method.

Alcohol Content: 11%

Residual Sugar: 6-12 Gr/L



Wine color:

Straw yellow, with a fine and elegant perlage.



Bouquet:

Fruity notes of green apple and pear, accompanied by a subtle linden aroma.



Taste:

Fresh and lively, it stands out for its dryness balanced by a pleasant acidity, creating a sensation of freshness and lightness.



Pairings:

Excellent not only as an aperitif, but also as an accompaniment to a fish dish, sushi and even fresh cheeses.



Serving temperature:

6°-8°