

RIVE DELLA CHIESA

Prosecco Spumante Extra Dry

Treviso

Technical information

Country: Italy
Region: Treviso
Appellation: Prosecco
Grape Variety : 100% Glera
Terroir : 250 metres above sea-level; hilly red soil
Age of the vines : 18 years



Vinification

The fermentation lasts 40 days in 16°C in stainless steel tanks

Tasting notes

The wine is very aromatic and fruity with a fine and delicate alcoholic percentage. These characteristics make this Prosecco easy to drink, but at the same time a fascinating wine. The aroma and taste it gives the sense of a very smooth and fresh wine with an aftertaste that combines with the smoothness of its characteristics.

Wine pairing:

Goes well with sea fish, sauced hor d'oeuvre and aromatic first courses or soups.