

LE ZITELLE

VALDOBBIADENE

PROSECCO SUPERIORE DOCG

Rive di Farra di Soligo Extra Brut

Valdobbiadene Prosecco Superiore DOCG Extra Brut Rive di Farra di Soligo is a sparkling wine whose grapes are rooted exclusively in the Le Zitelle vineyard nestled in the characteristic hills of Farra di Soligo. Hills that are so steep in fact that the grape cultivation and harvest can only be carried out by hand.

Grape variety	minimum 85% Glera
Area of origin	hills of Farra di Soligo
Climate	mediterranean cool
Fermentation	off the skin with a 70% yield
Sparkling process	charmat method
Colour	straw yellow
Perlage	fine, lively and persistent
Bouquet	delicately balanced with notes of fresh flowers and a hint of bread crusts
Taste	dry and sapid, finely balanced acidity full and persistent in the mouth
Overall acidity	5,5 g/l
Residual sugar content	0 g/l
Alcohol content	11,9% vol.
Serving temperature	6°-8° C

