



# VIGNETO DELLA RIVA DI SAN FLORIANO

**Valdobbiadene Prosecco Superiore D.O.C.G.**

A single-vineyard Prosecco from Riva di San Floriano, in the Valdobbiadene municipality. The rows grow on high slopes that require strenuous manual work and constant presence in the vineyards. A decisive and elegant sparkling wine, truly identitary, the authentic fruit of the “rive” where the vine, under constant stress due to the difficult pedological conditions, yields its best fruits.

## *variety*

Glera from single vineyard Riva di San Floriano in Valdobbiadene.

## *soil*

The vineyard of San Floriano has marly and flint limestone of various ages, whitish in color and with regular clayey interlayers that belong to the geological formation of the “biancone”. Very steep slopes.

## *vinification*

Destemming and soft pressing. Must cooling and fermentation in temperature-controlled stainless steel tanks, with extended ageing on the lees. Second fermentation in autoclave using the Charmat method.

## *type*

Brut

Vintage: vintage wine

## *sensory notes*

Straw yellow in color, it reveals delicate notes of peach, rose and wisteria wrapped in a delicate floral bouquet. It presents good acidity and the typical rich flavor of Prosecco, with hints of peach, pear and fresh fruit. Fine and persistent perlage.

## *pairings*

Perfect for the whole meal. Ideal for aperitifs and starters, it is an excellent match to fish and white meat.

## *serving temperature*

6°/8° C

## *alcohol content*

12% Vol