

# Spumante Brut

## PROSECCO SUPERIORE D.O.C.G. VALDOBBIADENE

### Rive di San Pietro di Barbozza

This Spumante is bright straw-yellow in colour with green hues and a fine and persistent bubble.

It has an intense and refined bouquet reminiscent of different types of fruit (especially green apple), floral and hints of bread crust.

It is very well balanced with a fresh and dry taste and the aftertaste is long lasting and aromatic.

It's the best Spumante for fish appetizers and dishes in general.

Colour	Straw-yellow with green hues
--------	------------------------------

Grape variety	Glera (traditionally called Prosecco)
---------------	---------------------------------------

Production area	San Pietro di Barbozza, "D.O.C.G. Valdobbiadene" hills
-----------------	--

Wine making process	White wine vinification with a gentle pressing of the grapes
---------------------	--

Refermentation	180 Days in an autoclave with the Martinotti/Charmat method
----------------	---

Alcohol % by vol	12
------------------	----

Atm. Pressure	About 5 atm
---------------	-------------

Sugar residue	About 7 g/l
---------------	-------------

Storage	In a cool place with a maximum temperature of 15°C
---------	--

Serving temperature	7-8 °C
---------------------	--------

