BOTTEGA

IL VINO DEI POETI VALDOBBIADENE DOCG RIVE

V23088075

Conegliano Valdobbiadene Prosecco Superiore DOCG Rive di Farra di Soligo Spumante Dry - cl 75

The term “Rive” indicates the vineyards located in small towns or hamlets on steep terrains, dedicated to growing grapes with high quality and typicality. Here, vines are completely managed through manual work, as their sloping make all operations quite difficult. Il Vino dei Poeti Valdobbiadene DOCG Rive di Farra di Soligo is a Prosecco Superiore Dry obtained from the vinification of Glera grapes harvested in a limited area, among the most exclusive locations for the production of this sparkling: “Rive” di Farra di Soligo. It is the authentic expression of a territory where climate and morphological conditions are ideal for the grapes to reach their full ripening. A landscape of rare beauty, with vineyards contouring the hills and creating a unique winemaking environment, perfectly integrated within a territory where winegrowing dates back to over a thousand years ago.
A glitter label decorates this bottle, making it more elegant and enhancing the product’s value and quality.

Production Area: Hills of Valdobbiadene-Conegliano (Veneto), Italy
Vines: Glera
Plants per Hectare: About 4800
Training System: Double Inverted
Harvest Period: Between mid-September and the beginning of October
Yield per Hectare: 130 q/Ha

Characteristics:
Production Area

- Glera grapes used in this wine grow in a territory which benefits both from Pre-Alps, which form a natural barrier against cold winds to its north, and the sea and lagoon to its south. The climate is temperate with cold though not excessively rigid winters, and hot, but not sultry summers.
- The steep slopes of the “Rive” are perfect for getting the most out of sunrays and favor sharp day-to-night temperature excursions during the ripening phase, thanks to the Pre-Alpine air descending along the slopes. These conditions lead to a more complex and elegant bouquet.
- The soil is light, not very deep, and was originated by seabed lifting and carved by rivers. It is mainly made of marls and sandstone including limestone and clay, which give the wine salinity and minerality.
- Rainfall is abundant during the summer, granting the water that the grapes need for ripening.

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Production Process:

> According to wine regulations, bunches are harvested exclusively by hand to select only the healthiest, ripest grapes, preserving their integrity and organoleptic features.
Grapes are softly pressed to extract the compounds which are fundamental for body and structure, but not the phenolic compounds that may lead to instability, threatening both the quality and longevity of the future sparkling wine.
The must is stored at a low temperature in steel tanks; thanks to static decantation, it is depurated from substances which may lead to heavy, unpleasant aromas.

> After the first fermentation, the second fermentation takes place to make the wine sparkling. According to the Martinotti method, it is carried out in steel tanks, at a controlled temperature of 14-15 °C with yeasts that have been selected in the traditional area where Glera grapes are grown and Prosecco is produced.

> After the fermentation, the wine is left to refine on the lees for the period necessary to allow the autolysis of the yeasts, releasing substances that enrich the wine's body, structure and aromaticity, balancing the sugar content.

> The wine is cold-stabilized, filtered and bottled. After refining in the bottle for a few days, it is ready to please the most refined and demanding palates.

Organoleptic Characteristics:
Color and Appearance: Straw yellow, with fine foam, fine and persistent perlage.
Bouquet: Elegant, neat and refined, it opens with predominant fruity notes of apple, pear, banana and peach, evolving into fruity hues of wisteria and jasmine.
Taste: Rounded, ample, creamy, with a characteristic sapidity, a good structure and a delicate, pleasant note of ripe fruit.

Chemical Characteristics:
ABV: 11%
Sugar, g/l: 20
Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C
Serving Suggestions: Ideal as an aperitif, it is a perfect match with fish starters and first courses (baccalà mantecato and shellfish), and also vegetable-based dishes like risotto with asparagus, poultry or fish second courses, fruit and pastries.

Enjoy it within: 18 months.

Recommended Glass: Flute.

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