

# VEDOVA

WINE ART

## VALDOBBIADENE PROSECCO SUPERIORE DOCG – RIVE MILLESIMATO - DRY

### ORGANOLEPTIC FEATURES

#### Colour

Light straw yellow

#### Perlage

Fine and persistent

#### Smell

Deeply fruity with hints of ripe golden apple, peach and apricots. Elegant hints of acacia flowers and wisteria

#### Taste

Fresh with a smooth finish

#### Production area

Vineyards situated in the “rive” of San ietro di Barbozza, on the hills of Valdobbiadene, in the historic area of DOCG Prosecco Superiore

#### Grape variety

Glera (known as Prosecco)

#### Yields

Max. 130 q/ha

#### Harvest

Second ten days of September  
Sparkling wine production process  
Martinotti-charmat method

#### Serving suggestion

Optimal as an aperitif.  
Perfect with appetizers and shellfish

#### Serving temperature

6°-8° C.

#### Average data

Alcohol content 11% vol.  
Sugar content 21 g/l  
Acidity 5.6 g/l



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