



## RIVA DEI FIORI BRUT CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG

**Genesis of the name:** literally "shore of flowers": takes this name because in our hills on spring time there is a lot of flowering of trees and wildflowers: acacia, elder, wisteria and cherry tree; primroses, bluebottle, daisies and dandelions.

**Appellation:** Conegliano Valdobbiadene superiore D.O.C.G. – Rive di Colfosco.

**Style:** sparkling wine, classified as "brut"

**Grape variety:** 100% Glera.

**Soil profile:** hilly, of moranic origin, heterogeneous, medium texture, mainly clayey, rocks absent, permeable.

**Average vineyard altitude:** 160 meters

**Vineyard yield:** Not exceeding 13 tons

**Climate:** moderately continental, cold winters and very sunny, windy and never sultry summers.

**Harvest:** September, exclusively by hand in baskets.

**Vinification:** soft pressing of whole bunches, fermentation in steel tanks at controlled temperature.

**Second fermentation:** into stainless steel tank, aging for over 30 days

**Alcohol percentage:** 11.50%

**Residual sugar:** 8 g/l

**Pressure:** 4.50 bar

**Serving temperature:** 8-10 °C

**Serving glass:** wide sparkling wine glass, Conegliano Valdobbiadene glass.

**Cellaring:** store in a dry, ventilated place away from sources of light and heat.

### TASTING NOTES

**Presentation:** pale straw yellow, soft mousse, tiny and persisting bubbles.

**Bouquet:** pear, medlar, elderberry, wisteria, lily of the valley, lime. Characteristics notes of apple and grapefruit, mineral tones in the end. Balanced and creamy.

**Taste:** resolute, fresh and intense; green apple, with a good citrus sensation, notes of white peach. It expresses a delicate flavour within ending notes of almond.

**Better paired with:** raw shrimp with lemon juice, zucchini and prawn pasta, grilled shellfish, seared tuna or swordfish, fish tartare, fried foods.

**Available sizes:** 0,75

**How to list:** MONTESEL Prosecco Conegliano Valdobbiadene DOCG brut "riva dei fiori"