



RIVA DEI FIORI BRUT
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE DOCG
RIVE DI COLFOSCO

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”