



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

Genesis of the name: literally "shore of flowers": takes this name from the succession of blooms that adorn our hills in the spring months: acacia, elder, ash, wisteria, cherry; as well as numerous spontaneous wildflowers, such as primroses, cornflowers, 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.

Vineyard yield: according to production regulations, not exceeding 13 t/ha

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

Harvest: typically in the first half of September, exclusively hand-picked into baskets.

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

Second fermentation: into stainless steel tanks, aging for at least 30 days.

Alcohol percentage: 11.50%

Residual sugar: typically between 6 and 9 g/l

Serving temperature: we recommend to serve between 8 and 10 °C

Serving glass: large 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: battered sage, mascarpone and salmon canapés, linguine with zucchini and prawns, potato and ham flan, grilled shellfish, seafood salad, fried calamari.

Available sizes: 0,75

How to list: MONTESSEL Conegliano Valdobbiadene Prosecco superiore Brut "riva dei fiori"