



RIVA DEI FIORI BRUT
CONEGLIANO VALDOBBIADENE
PROSECCO SUPERIORE D.O.C.G.
RIVE DI COLFOSCO

Genesis of the name: within our estate, we have a hill that rises above the rest of the landscape — it is the highest point on the property.

The view from the top is stunning; on the clearest days, the gaze stretches all the way to Venice.

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

Style: sparkling wine, classified as "Extra Dry"

Grape variety: 100% Glera

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

Vineyard yield: not exceeding 13 t/ha as rules and regulations

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 over 30 days.

Alcohol percentage: 11.50%

Residual sugar: between 15 and 18 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: shiny pale yellow, elegant mousse, tiny and very persisting bubbles.

Bouquet: apple, acacia and other white flowers, yellow peach and apricot. A touch of aromatic herbs and mineral puffs.

Taste: fresh, balanced, apple, wisteria, citrus peel, full tasty and persistent, on the finish a hint of dried fruit.

Better paired with: the ideal aperitif and a great seal for a lunch in every season. Special match with fried vegetables, any type of pasta, fish with mushrooms and potatoes, tuna or salmon sashimi.

Available sizes: 0,75 - 1,5 - 3 l availables upon reservation

How to list: MONTESSEL Conegliano Valdobbiadene Prosecco superiore Extra Dry "vigna del paradiso"