



#### Soil and area:

The 'Rive di Col San Martino' is characterized by hilly terrain that forms steep slopes. The view captures beautiful hills where man and his work are highlighted in every site. The predominant soils in the vineyard areas differ from each other, in particular in terms of the depth at which the unaltered rocky substrate is found. The altitude varies from 150 to 450 metres a.s.l.

#### Grape variety:

85% Glera, 15% blend of other grapes

#### Harvest:

Middle of September, a manual and particularly arduous harvest, with selection in the vineyard (vines at least 40 years old)

#### Winemaking:

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

#### Tasting:

Straw-yellow in colour with greenish reflections. It exudes aromas of white flowers and fresh notes of lemongrass and green apple. These are also found on the palate together with savoury notes that taper into fresh fruit.

#### Pairings:

Both simple and more elaborate fish and vegetable-based appetizers, but also baked dishes and sushi.

#### Residual sugars:

Brut ( 11 g/l )

#### Alcohol:

11,5%

#### Serving Temperature:

6-8°C

BOTTLE : 750 ml.

EUR-PALLET : 80 CASES x 6 BOTTLES

CANTINA PRODUTTORI  
VALDOBBIADENE

Valdobbiadene  
Prosecco Superiore DOCG

**Rive di Col San Martino**

The term 'Rive' refers to the slopes of the steep hills that characterize the area of Prosecco Superiore. These slopes exalt the different expressions of the Denomination.

