



SPARKLING WHITE WINE

1.11

Naturally with “fondo”

Vino frizzante col tradizionale tappo a corona, prodotto con uve 100% Glera. Il sapore autentico del nostro territorio.



VARIETY
100% Glera

HARVESTING METHOD
Double arched cane of 3000 to 4000 vines/
hectare

LAND AND CLIMATE
Hilly terrain that guarantees maximum
exposure to the sun. The climate is particularly
cool and breezy, ideal for preserving fragrance
and acidity

ANALYTICAL DATA
Alcohol 11% vol
Fixed acidity 5 g/l
Total Sulphites 58 g/ l
Sugar 0 g/l

COLOR
Straw yellow, slightly cloudy due to sediment
with a fine, elegant and consistent bead

SMELL
Deep and elegant aromas of ripe fruit and
bread crusts with a delightfully delicious finish

TASTE
Fresh and full, it is remarkably elegant and
incisive on the palate

SERVING SUGGESTION
This wine should be served at a temperature
of 6-8 °C and decanted in order to separate
the wine from the sediment

PAIRINGS
A perfect pairing for raw as well as cooked
fish, and all kinds of sausages

STORAGE
Store in a cool and dark place, preferably
between 10 and 16°C; vertically and not
horizontally

Az. Agr.
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