



## VALDOBBIADENE PROSECCO DOCG

### 1.11 Fal

#### Refermented in the bottle

This wine is dedicated to the memory of grandfather Natalino, the founder of the company, and takes its name from his date of birth and the name of the riva (hill) that best represents it. A sparkling wine that has been refermented in the bottle, it is Valdobbiadene Prosecco DOCG controlled and guaranteed.



#### VARIETY

70% Glera, 15% Bianchetta, 10% Perera and 5% Verdiso

#### HARVESTING METHOD

Double arched cane of 3000 to 4000 vines/ hectare

#### LAND AND CLIMATE

Hilly terrain with excellent exposure to the sun. Cool and breezy climate, guaranteeing excellent acidity and fragrance

#### ANALYTICAL DATA

Alcohol 11% vol  
Fixed Acidity 5.3 g/l  
Total Sulphites 38 g/l  
Sugar 0 g/l

#### COLOR

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

#### AROMA

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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