



VALDOBBIADENE
PROSECCO SUPERIORE
DOCG
Greme
Brut

A fresh and elegant Prosecco Superiore DOCG with a fruity aroma, produced in the heroic viticulture tradition amongst the “greme”, our rugged and impervious hills.



VARIETY
100% Glera

HARVESTING METHOD
Upwards trained (Sylvoz, Cappuccina) in plantations of between 3500 and 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 5.9 g/l,
Total Sulphites 126 mg/l
Sugar 11 g/l

COLOR
Straw yellow with greenish reflections

AROMA
Fresh and elegant with hints of apple, pear, roses and acacia flowers

TASTE
Harmonious and delicate, tangy and slightly aromatic

PAIRINGS
Particularly suitable as an aperitivo. It pairs well with fish dishes

SERVING SUGGESTION
6-8 °C

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

Az. Agr.
Le Rive de Nadal

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