



Valdobbiadene DOCG - Rive di Combai (Controlled and guaranteed denomination of origin) "58" - Brut



Elegant, straw yellow in colour, with a perlage fine and persistent and with an aromatic bouquet. It was created as a sparkling wine celebrating the year of foundation of the Serre di Pederiva winery. It is characterised by a delicate floral in perfect balance with the apple and pear aromas typically associated with Prosecco. The taste exhibits uncommon creaminess, elegance and persistence with a balanced aftertaste reminiscent of fruity notes. Ideal as an aperitif, but equally suitable to accompany the entire meal, especially if fish-based, as well as the various desserts at the end of the meal.

TECHNICAL DATA:

Alcohol 11 % v/v; sugar 8,00 g/l; pressure 5 bar at 20°C.

SERVING TEMPERATURE:

6-8 °C taking care of gently uncork.

GRAPES:

100% Glera

AREA OF PRODUCTION:

Steep vineyards in Combai.

CHARACTERISTICS OF THE VINEYARDS:

Classic uneven-aged vineyards in the prosecco area, planted entirely on the southern slopes of the hills. The training system is the double-arched cane.

SOIL:

Soft, well structured, clayey with the presence of skeleton, well endowed with organic substance with neutral-alkaline pH.

HARVEST:

September.

VINIFICATION:

The grapes from a single, very steep vineyard undergo a slight drying on the vine. The must thus obtained is directly sparkling.
