

**PROSECCO DI CONEGLIANO E  
VALDOBBIADENE DOC FRIZZANTE**  
**"RIVA MORETTA"**



**VARIETAL COMPOSITION:** Prosecco

**APPELLATION:** Prosecco di Valdobbiadene DOC

**AREA OF PRODUCTION/ ORIGIN:** Italy, Veneto, Soligo Hills

**VINIFICATION:** in white, using the Charmat method. The wine undergoes secondary fermentation in stainless steel tanks. This product symbolizes the value of tradition, expressed by the sparkling character of the wine and reposed in this exclusive bottle.

**ALCOHOL CONTENT:** 11,5 % vol.

**TOTAL ACIDITY (as tartaric acid):** 5,0 – 5,00 g/l

**RESIDUAL SUGAR:** 8-13 g/l

**ORGANOLEPTIC FEATURES:**

Colour: pale straw yellow

Flavour: fruity with flavour of apple and field flowers

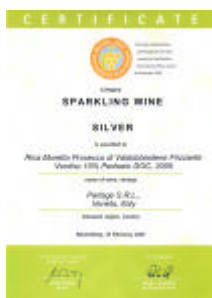
Taste: harmonic taste of green apple

**Culinary Suggestions:**

Perfect as aperitif and with in general during all the meal, with light hors d'oeuvres, risottos and seafood dishes.

**Time of preservation:** 18 months

**Serving Temperature:** 8° C



**LATEST AWARDS AND MENTIONS:**

*GRAN PREMIO DEL PROSECCO 2004:*  
Campione Alta Marca  
*BIOFACH 2007:* Silver Medal