



Rivaj Spumante Extra Dry

Rivaj Spumante is the family entry level Spumante. The vineyards are located around the province of Treviso in the property not far from the hills of Conegliano. The name Rivaj Spumante is a fantasy name which in the Venetian dialect refers to the parts of the land dedicated to the evacuation of rainwater. The Extra Dry version is for sure the most versatile version, it goes well anytime of the day, from sweet to savory. Playful and Adaptable, perfect as a base for cocktails. In the mouth it reveals an uncommon elegance, also given by the cleanliness of the palate.

PRODUCTION SITE: Property Vineyards in the province of Treviso

GRAPES: 100% Glera

GROWING METHOD: Cappuccina modificata

HARVEST PERIOD: 10th - 15th September

GRAPE YIELD: 135 quintals per hectare

TECHNOLOGY: Off skins by gentle pressing, statical decantation and fermentation at controlled temperature

REFERMENTATION AND FINING: Refermentation in steel autoclave with the "Charmat/Martinotti" method minimum 90 days

ALCOHOL LEVEL: 11 % vol

RESIDUAL SUGAR: 15 g/l

TOTAL ACIDITY: 5,8 g/l

PRESSURE: 4,9 atm

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 6 °C

PERLAGE: Fine and persistent

SCENT: Aromas of pear, apple and wisteria blossoms

TASTING NOTES: fruity with a clean palate

FOOD COMBINATION: Baked anchovies au gratin



LeRughe