



Rivaj Spumante Brut

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 colour is subtle and stylishly elegant and the taste dry with no perceptible sweetness. The perfect fizz to inspire young spirits.

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: 8 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 Citrus and hazelnut

TASTING NOTES: Savory with silky texture

FOOD COMBINATION: Venetian sopressa, salami and Asiago cheese



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