



# 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.

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**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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# leRughe