



LA
REGGENZA®



**CONEGLIANO
VALDOBBIADENE**
PROSECCO SUPERIORE DOCG
RIVE MILLESIMATO
DRY

TYPE: sparkling white wine

PRODUCTION AREA: Farra di Soligo

VINES: Glera 100%

VINEYARD ALTITUDE: 250 m. above sea level

SOIL TYPE: clayey - calcareous

ALCOHOLIC STRENGTH: 11.50% vol.

TRAINING SYSTEM: double overturned

HARVEST: manual

HECTARE PRODUCTION: 110 q./ha

CLIMATE: ideal temperature ranges for the perfect ripeness of Glera grapes, allowing the maximum expression of its organoleptic potential.

VINIFICATION: in the process of transforming grapes into wine, white vinification is adopted. Fermentation takes place at a controlled temperature of 16 °C, in steel tanks, to allow the best fermentation conditions; subsequent stop on the yeast until the moment of refermentation in autoclave. All this to maintain and preserve the organoleptic quality of the grapes. Second fermentation in autoclave for sparkling wine with the "Martinotti" method, also known by the French name "Charmat".

TASTING NOTES: straw yellow with greenish reflections. An olfactory range that ranges from the fruity aromas of golden apple, Williams pear, white pulp peach and apricot to the floral bouquet of wisteria and rose petals. On the palate the combination of the thin and creamy bubble, its velvety roundness and softness, accompanied by freshness and flavor, allow us to appreciate it for its marked elegance and finesse.

RECOMMENDED PAIRINGS: spoon desserts, panettone, colomba, focaccia, fruit tarts.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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