



LA
REGGENZA®



**CONEGLIANO
VALDOBBIADENE**
PROSECCO SUPERIORE DOCG
RIVE MILLESIMATO
EXTRA BRUT

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. Wide range of white flowers and wisteria, fruity rennet apple, lemon, pear, peach and delicate olfactory expressions of Mediterranean spice. On the palate it is dry, fresh, savory and balanced, with a pleasantly persistent finish.

RECOMMENDED PAIRINGS: ideal as an aperitif, with appetizers, throughout the meal, fish dishes.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl



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