



OTREVAL RIVE DI GUIDA EXTRA BRUT VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. RIVE

The uniqueness of prosecco Zero Zuccheri

Production area: vineyard in Guia "Rive di Guia", Municipality of Valdobbiadene

Vineyard: Glera min 85% and other local varieties

Altitude: between 300 - 350 m asl

Type of soil: ancient, clayey and deep soils

Slope and location: hill with steep slope, exposed completely to the south

Training system: double-arched cane

Yield: 130 quintals/Ha

Harvesting period: early October, hand harvest

Vinification: the grapes are quickly brought to the cellar and softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. The sparkling process takes place in steel autoclaves at a controlled temperature of 18° for at least 90 days. The first bottles are available no earlier than the 1st of March following the harvest

Alcohol content: 12% vol

Sugar content: 0 g/l

Total acidity: 5,5 - 6 gr/l

Colour: pale straw yellow

Perlage: very fine, gentle

Bouquet: fruity hints of wild apples, with aromas of white flowers

Flavour: intense and well-structured with a pleasant acidity freshness

Pairings: excellent with appetizers and fish dishes

Service: at 6° - 8°C

Storage: stored in a cool, dark place at a constant temperature of 18°C

Formats: 0,75L - 1,5L

Fun facts: forget it in the cellar! Let yourself be amazed by the ability of Otreval to evolve: Prosecco Valdobbiadene Superiore D.O.C.G. reveals new aromatic profiles and increases character and complexity over time

Awards:



3 CUORI - Merum 2023



2 Bicchieri - Gambero Rosso



89 points - James Suckling



89 points - Wine Enthusiast