

VALDOBBIADENE SUPERIORE DOCG

Bonorivo - Rive di Cozzuolo Extra Brut



APPELLATION: Valdobbiadene Prosecco Superiore DOCG (Designation of Origin and Guaranteed)

TYPE: Spumante Extra Brut "Rive di Cozzuolo"

GRAPE: 100% Glera

PRODUCTION AREA: Our vineyards located in Cozzuolo in the area Valdobbiadene Conegliano

VINIFICATION/SPARKLING WINEMAKING: Manual harvest in the early hours of the morning when the temperature is lower to preserve the maximum quality of the grapes. Transport to the cellar within a short time so as not to alter our precious fruit, here the grapes are put into the press machine and cooled. The whole is then left to macerate for a few hours: with the crushing at low pressure we obtain a must with particular characteristics, with an intense color and the unique aromas of the Rive. After static settling, fermentation begins at low temperature to maintain the typicality of the product. Then the usual decanting follows and then the wine remains for several months in its noble lees to give structure, body and longevity to the future wine. With this careful vinification we have enhanced the particularities of this wine. The second fermentation takes place at low temperature in an autoclave with a pause on the lees to maintain and preserve the initial characteristics of the grapes.

ORGANOLEPTIC FEATURES


VISTA: Colore giallo paglierino, spuma fitta e perlage fine e persistente

OLFATTO: Di grande ampiezza, intensità ed equilibrio, con delicate note floreali e fresche note fruttate

GUSTO: Fresco, fragrante, asciutto e piacevolmente acidulo

SERVIZIO: 8/10°C stappando la bottiglia al momento del consumo

ABBINAMENTI: Si accompagna a frutti di mare, pesce al forno, crostacei e primi piatti delicati

Formato: 0,75 litri 

ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.1 g/l

SUGAR: 3 g/l



**PRINCIPIO
DI DOMINANZA**

What does "Rive" mean?

The term Rive in the local dialect indicates a plot of land cultivated with vineyard located in the steep hills that characterize the territory of Valdobbiadene and Conegliano. In the denomination there are 43 places designated as Rive, namely vineyards located in difficult areas, characterized by important slopes but with different terroirs, which each give a distinct quality. The grapes produced here make the wine "unique", a true ambassador of the DOCG production area, the most valuable and important. For the production of a Rive sparkling wine there are very narrow rules to follow: it must be a sparkling wine, it must be exclusively hand-picked and to come only from unique and distinct "Mappale" (maps of hilly land) whose name will be written on the label: Rive di ... (...Cozzuolo in our case). The yield per hectare is limited by strict regulations and the vintage date of harvest must be indicated. The essence of the territory is enhanced with this denomination; giving importance to every nuance of color and perfume but also, and above all, to every micro area, making it understand why this territory is a mosaic of important and so different scents.



TORRE ZECCHEI

Via Capitello Ferrari, 1C
31020 Valdobbiadene (TV)
Ph. +39 0423 976183
info@torrezecchei.it