

VALDOBBIADENE SUPERIORE DOCG

Bonorivo – Extra Brut



CLASSIFICATION: Valdobbiadene Prosecco Superiore DOCG

TYPE: Spumante Extra Brut

GRAPE: 100% Glera

HARVEST: Strictly manual harvest in small containers

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

VINIFICATION/SPARKLING WINEMAKING: Grapes are manually harvested in the early hours of the morning, when the temperature is lower, in order to preserve their highest quality. They are then transported to the wine cellar in a short time, as to avoid any alteration. Here they are pressed in an apposite machine and then cooled. As a result of a few hours-maceration and a low pressure-crushing, we obtain a must with particular characteristics, an intense colour and its unique aromas of "Rive". After the static settling, fermentation begins at a low temperature, to maintain the typicity of the product. The following step is the usual decantation, after which the product remains in its lees, that give the future wine structure, body and longevity. This winemaking process makes the wine's peculiarities enhance. The second fermentation takes place at a low temperature in autoclave, with a pause on the the lees, to maintain and preserve the original features of the grapes.

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Straw yellow, thick foam, fine and lingering perlage

SMELL: Wide, intense and balanced, with delicate floreal and fresh fruity notes

TASTE: Fresh, fragrant, dry and pleasantly sour

SERVICE: It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its consumption

FOOD PAIRING: Perfectly combined with seafood, baked fish, sellfishes and delicate first courses

Formato: 0,75 litri



ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5.1 g/l

SUGAR: 3 g/l



**PRINCIPIO
DI DOMINANZA**

Curiosity

What does "Bonorivo" mean?

The "Glera" grapes come from the hilly area of Conegliano-Valdobbiadene. They are entirely manually harvested in the early morning, when the temperature is lower, in order to preserve the highest quality.

This aspect gave the name "Bonorivo": a local dialect adjective, usually referred to a person and translated as "early-riser"; in this case, it refers metaphorically to the wine.

Awards

- VINCITORE VENETO FOOD AWARDS 2023
- MEDAGLIA D'ARGENTO FORUM SPUMANTI "CITTA' DEL VINO" 2023



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