



BLU RIVA

BRUT SPARKLING WINE



Obtained by prise de mousse according to the Charmat method and almost exclusively from Müller Thurgau grapes grown in hilly areas, where the greater temperature range accentuates the varietal aromas.

VINEYARD CHARACTERISTICS

Production area Higher hills up to an altitude of 800 m a.s.l., where significant temperature changes occur daily.

Grape variety used 100% Müller Thurgau.

Training system Trentino pergola and Guyot.

VINIFICATION AND AGEING

Harvest Careful, timely thinning ensures that grape yields per unit of surface area are within the limits established by the production standards. The harvest takes place in early September, choosing the ripest, healthiest bunches and placing them in small containers by hand.

Base wine The whole grapes transported to the winery are immediately destemmed and crushed. They are then soft pressed while striving to reduce contact with the air to a minimum. Alcoholic fermentation lasts approximately seven days and occurs at a controlled temperature. After fermentation is complete, the base wine is cooled and separated from the gross lees.

Secondary fermentation The secondary fermentation in stainless steel tanks is conducted very slowly to enhance the wine's varietal aromas.

ORGANOLEPTIC CHARACTERISTICS

Perlage Very fine and lingering.

Colour Pale straw yellow with greenish edges.

Aroma Delicate and slightly aromatic with a spicy note.

Flavour Supple, decidedly fresh, elegant and delicate.



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ANALYTICAL DATA

Alcohol content 11.5 % vol.

Total acidity From 5.5 to 6.5 g/l.

pH Approx. 3.2.

Contains sulphites. Does not contain GMO.

PAIRINGS

- Aperitifs with fish tartare.
- Tagliolini pasta with prawns.
- Risotto with aromatic herbs.

SERVING TEMPERATURE

Serve at 8 °C (46 °F).

STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.
Store bottles horizontally.

AGING POTENTIAL

2 years.

PALLETISATION

Size 0.75 l (1.5 kg)

Type Champagne bottle

Bottles per case 6 bottles • Weight 9.23 kg

Case dimensions Length 30 cm • Height 30 cm • Width
21 cm

Palettisation 60 cases • Weight 575 kg • Height 170 cm