



ROSA RIVA

BRUT ROSÉ SPARKLING WINE

Obtained by prise de mousse according to the Charmat method and exclusively from Teroldego grapes cultivated in hilly areas, well ventilated thanks to their proximity to our lake.



VINEYARD CHARACTERISTICS

Production area Lower hills on very gravelly soil, well-ventilated vineyards due to the proximity of the lake.

Grape variety used 100% Teroldego.

Training system Trentino pergola.

VINIFICATION AND AGEING

Harvest Careful, timely thinning ensures a balanced production within the limits established by the production standards. The grapes are harvested just before ripening, choosing the healthiest bunches and placing them in caissons by hand.

Base wine The grapes, delivered intact to the winery, are immediately cooled and then destemmed and crushed. This is followed by soft pressing after a short maceration in the press and white vinification. Alcoholic fermentation lasts approximately seven days and occurs at a controlled temperature of about 18 °C (64 °F). After fermentation is complete, the bright rose base wine is separated from the gross lees.

Secondary fermentation The secondary fermentation in autoclave is conducted very slowly to enhance the freshness of the wine and its typical fruity and floral aromas.

ORGANOLEPTIC CHARACTERISTICS

Colour Bright rose colour tending towards cherry and good persistence of perlage.

Aroma Clean, with good intensity and varietal notes reminiscent of red fruits, particularly raspberries.

Flavour Delicate, fresh, full-flavoured and enveloping.

ANALYTICAL DATA

Alcohol content 11.5 % vol

Total acidity From 7 to 8 g/l

pH 3.20

Contains sulphites. Does not contain GMOs.



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PAIRINGS

- Aperitif with finger food.
- Grilled shrimps and fish crudités.
- Pizza and focaccia.
- Cold cured meats and fresh cheeses.

SERVING TEMPERATURE

Serve at 6-8 °C (43-46 °F).

STORAGE CONDITIONS

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

AGING POTENTIAL

3 years.

PALLETISATION

Size 0.75 l (1.5 kg)

Type Champagne bottle

Bottles per case 6 bottles • Weight 9.4 kg

Case dimensions Length 28.5 cm • Height 30 cm • Width
20 cm

Palettisation 80 cases • Weight 772 kg • Height 168 cm