



# 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 Lake Garda.*

### 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.





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### ANALYTICAL DATA

**Alcohol content** 11.5 % vol.

**Total acidity** From 7 to 8 g/l.

**pH** 3.20.

**Contains sulphites.**

### 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