



CONTEMPORARY  
CLASSIC

## VAL D'OCA TERROIR COLLECTION

Valdobbiadene

Prosecco Superiore DOCG

### Rive di Santo Stefano

The term 'Rive' refers to the slopes of the steep hills that characterize the area of Prosecco Superiore. These slopes exalt the different expressions of the Denomination. Each 'Riva' has a different soul, and it is the task of Val d'Oca to ensure that its diversity emerges clearly and unambiguously, far removed from any notion of standardization.

#### Soil and area:

Among the land parcels located further north within the Denomination, these slopes are characterized by soils rich in clay, with no gravelly matter and great depth. The southernmost slopes, located on Monte Cesen, are the ones most cultivated with vines. Here the temperatures are almost always below average and the variation in day-to-night-time temperatures, especially in the summer months, is quite marked.

#### Grape variety:

85% Glera, 15% blend of other grapes

#### Harvest:

Middle of September, a manual and particularly arduous harvest, with selection in the vineyard (vines at least 40 years old)

#### Winemaking:

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

#### Tasting:

The greenish-yellow colour stands out in the glass. On the nose there are distinct notes of white flowers, orange blossom and white peach. On the palate the sparkling wine is both taut and vibrant; it is savoury with balsamic nuances and delicate hints of fresh fruit that give an overall sensation of elegance and finesse.

#### Pairings:

Savoury pies, appetizers, fried fish, fish tartare and sushi

#### Residual sugars:

Extra Brut ( 2 g/l )

#### Alcohol:

11.5%

#### Serving Temperature:

6-8°C