

Rive di Colbertaldo

Valdobbiadene Docg Prosecco Superiore Spumante Extra Brut

From the selection of the best grapes from a single vineyard in the village of Colbertaldo, a wine that represents a territory and a vintage, changing its style through the years.

Always looking for the best balance, to be enjoyed like a picture of our wonderful land.

The Glera Grapes used for the base wine comes only from a single block in the Fedéra vineyard, in the small town of Colbertaldo. This hill is very steep, with low-profiled soils rich in calcium and with a good amount of clay and organic matter.

The grapes are hand harvested looking for the best moment of balance between the sugar content and the acidity of the berries, trying to obtain the best characteristics of ripeness and freshness.

After a soft press and a cold settle the juice is ready to start the first fermentation in stainless steel tanks at a controlled temperature of 17-19 °C.

After the first fermentation the wine stays on the fine lees with few rackings and batonnage.

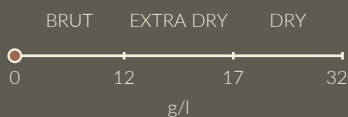
In about 5 months, in spring time, the base wine is ready to start the second fermentation in the autoclaves with the Charmat-Martinotti Method.

Once we obtain the bubbles by natural fermentation the sparkling wine is chilled and rests for about 60-70 days before being bottled, to obtain an extra fine bubble, for a soft and smooth perlage.

From every vintage we produce only 4.000 bottles of this wine.



RESIDUAL SUGAR



QUALITATIVE PYRAMID



CONEGLIANO VALDOBBIADENE
Prosecco Superiore Rive DOCG
43 Hills

TOTAL ACIDITY

5,2 g/l

TOTAL DRY EXTRACT

16,8 g/l

ALCOHOL CONTENT

11,5 %vol.

* technical analysis may change by single bottling and different vintages

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