

FEDÉRA

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG
SPUMANTE RIVE DI COLBERTALDO EXTRA BRUT

This sparkling wine aims to represent the pure identity of the terroir, the essence of a Rive di Colbertaldo cru, and the specific vintage stated on the label.

Balance and decisiveness, softness and sapidity, elegance and tradition. These are the hallmarks of “Fedéra,” a pure expression of Conegliano Valdobbiadene DOCG. The ultimate expression of the terroir, a Rive di Colbertaldo cru, and the harvest, which uniquely identifies the vintage.

The Glera grapes, from which the base wine is obtained, are cultivated in a small portion of our Fedéra vineyard; here, the grapes are hand-harvested every year and used exclusively for the production of our Rive.

In this way, the wine will always be an expression of the same terroir but will carry with it the history of each individual vintage.

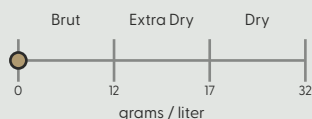
Traditional vinification, with particular attention paid to the aging of the base wine on its fine lees after fermentation.

The secondary fermentation is slow, with a long maturation in the autoclave at a low temperature to refine the aromas and perlage, leading to bottling in the spring, at the moment of nature's awakening.

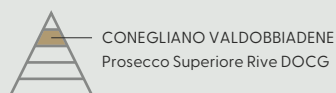
The Rive was born with the 2014 harvest to celebrate Valter Miotto's 60th birthday. Balance and decisiveness, distinctive characteristics of an important wine and a great winemaker who loves his land.



RESIDUAL SUGAR



APPELLATION



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