

TENÀDA

CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE DOCG
SPUMANTE RIVE DI PREMAOR BRUT

This sparkling wine aims to represent the pure territorial identity of the Premaor area, which has always been a cradle of freshness and acidity. Its character leans towards fresh, citrus notes. The sugar balance gives it breadth and complexity, enhancing the acidic depth of the Tenàda vineyard.

The Glera grapes, from which the base wine is obtained, are cultivated in a small portion of our Tenàda 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.

In the winemaking process, we strive to extract as much as possible from the grapes during contact with the pulp. The free-run juice is left to rest cold on its lees to extract aromas and flavor.

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.

Tenàda was born with the 2025 harvest.

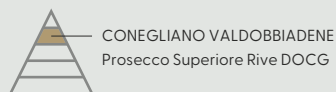
Freshness and depth, the characteristics of a wine created to pair with great dishes and enhance the vibrancy of Premaor.



RESIDUAL SUGAR



APPELLATION



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