

AT THE VERY SOURCE  
OF PROSECCO



## RIVE DI COLLALTO BRUT

**Valdobbiadene**  
Prosecco Superiore D.O.C.G.  
Brut - Rive di Collalto  
Single Vintage

### Extra Brut

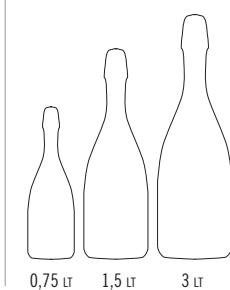
An extreme natural brut that  
allows full expression of the fruit.  
Dry and harmonious on the palate.  
A broad bouquet with hints  
of wisteria and acacia.

#### TECHNICAL DATA

colour	straw-yellow
perlage	minute, fine and persistent
fragrance	very open, with a persistent note of white flowers
tasting notes	full, rich and intense
alcohol content	11.5 % vol
sugar content	3 g/l
total acidity	6 g/l
pH	3.20
dry extract	19 g/l
pressure	5 bar
wine and food pairing	ideal through the meal
how to serve	in a crystal glass at 8° C
storage	keep in a cool, dry, dark environment. Store in a refrigerator for short periods only
wine list	Valdobbiadene Prosecco Superiore D.O.G.G. Brut 'Rive di Collalto' Millesimato - Borgoluce, Susegana (Treviso)

#### PRODUCTION

grape varieties	Glera 100%
grape production area	Collalto località Castagnè
average altitude of the vineyards	200-300 metres a.s.l.
exposure of the vineyards	East, South-East
type of terrain	hills of morainic origin and clay soils with a high concentration of calcium carbonate
climate	temperate, with summers that are hot but not close and oppressive. Average annual thermal excursion: 20-21°
training systems	'doppio capovolto' and Sylvoz methods
grape-harvesting period	September
vinification technique	soft pressing of the whole grapes is followed by slow fermentation with carefully selected yeasts, at 10°C. Ageing on 'fine lees' for 5 months.
prise de mousse	charmat method, with refermentation in autoclaves at 15-16° C, cold stabilization at - 1°C, micro-filtering before bottling to separate the yeasts from the wine 35 days. Duration: 60 days



**BORGOLUCE**

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