



# RIVANI

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## Rivani

# Prosecco DOC Extra Dry (Spago)

### Vinification

The grapes are harvested manually in boxes and softly pressed to obtain the must, which undergoes refrigeration and filtration. Fermentation takes place in stainless steel tanks at a controlled temperature between 18°C and 22°C. Once fermentation is complete, vinification is carried out according to the Charmat method.

### Description

Straw yellow color with bright highlights. A sparkling, young wine with a delicate bouquet reminiscent of white flowers and green apple, then floral and fruity olfactory notes, combined with a taste balanced between savoriness and smoothness.

### Food Pairing

Ideal as an aperitif, versatile and therefore suitable for many occasions. Throughout a meal, with fish or white meat dishes.



**Glera**



**Veneto**



**8-10 °C**



**Alcol: 10%  
Zuccheri: g/l**