



**VALDOBBIADENE
PROSECCO SUPERIORE DOCG
RIVE DI SAN PIETRO DI BARBOZZA**

(REF.N°. 261)

Product group: WHITE SPARKLING WINE - BRUT

Region and subregion: VENETO - VALDOBBIADENE

Production area: SAN PIETRO DI BARBOZZA
(VALDOBBIADENE MUNICIPALITY)

Appellation: VALDOBBIADENE PROSECCO SUPERIORE DOCG
- RIVE

Grape variety: GLERA GROWN IN SAN PIETRO DI
BARBOZZA

Yield per hectare: 13 TONS.

Vinification technique: STAINLESS STEEL VATS

Fermentation method: CHARMAT METHOD

Alcohol content: 11,5% Sugar content: 10 g/l

Suggested food to accompany: GREAT WITH SEAFOOD AND
SHELLFISH. SEAFOOD PASTA OR RICE DISHES.
INTERESTING WITH VEGETBLE APPETIZERS.

THIS SUPERB WHITE SPARKLING WINE IS PRODUCED WITH
GLERA GRAPES THAT COME STRICTLY FROM SAN PIETRO DI
BARBOZZA VILLAGE IN THE HEART OF THE
VALDOBBIADENE D.O.C.G. AREA. THE SUB-APPELLATION
"RIVE" INDICATE PROSECCOS MADE FROM GRAPES OF ONE
SPECIFIC TOWN OR HAMLET.

EMBODYING THE CHARACTERISTICS OF THE SOIL OF THE
AREA, THIS PROSECCO HAS A BRILLIANT STRAW YELLOW
COLOR, ELEGANT FLORAL BOUQUET AND HARMONIOUS DRY
FLAVOUR. A GREAT SPARKLER, FULL OF FRUIT WITH A LONG
DRY AFTERTASTE.

- **GOLD - GILBERT & GAILLARD INTERNATIONAL
CHALLENGE 2019**
- **GOLD MEDAL (93 POINTS) - THE DRINKS BUSINESS
PROSECCO MASTERS 2018**
- **91/100 - FALSTAFF PROSECCO TROPHY 2018**



Val d'Oca s.r.l.

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