



RIVA DI ROCCA



Riva di Rocca, Il Morgante- Conegliano Valdobbiadene Superiore DOCG Brut

Imported by: Carlotta Scotti Pignato - Tuscan Vineyard Imports
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065

Riva di Rocca, Il Morgante- Conegliano Valdobbiadene Superiore DOCG Brut

Estate grown and produced by the young winery, Riva di Rocca, in the heart of the prestigious Conegliano Valdobbiadene area of Treviso (Veneto), long known for quality Prosecco. A winemaking area since at least the Roman era, and home to the first winemaking school in Italy, Scuola Enologica di Conegliano where the Martinotti Method, also known as Tank Method was developed for sparkling wine still used today around the world.

High density planting of Guyot (3,500 per hectare) and Sylvoz (4,000 per hectare) trained Glera vines have a maximum yield of 13.5 t per hectare. Soil is highly calcareous with marl mingled with conglomerates and gravel. Harvest is done by hand usually in the first half of September. Both primary and secondary tank fermentation occur at the winery. Secondary fermentation at 16-17 degrees lasts for 25/30 days.

web site: <http://www.coldirocca.it/m/azienda.html>

Conegliano Valdobbiadene Superiore DOCG Brut, 100% Glera Production 200,000 Bottles

Straw yellow color with green reflections. Typical Glera nose of pear, golden apple, citrus and acacia flower as well as on the palate. Pleasing balance of fresh fruit and acidity. Medium long finish. Persistent and ample perlage. Dry on the palate with 10 gr/l of residual sugar.

Service: 8 degrees C/46.5 F

.750 ml Alc by Vol 11.50%

Tuscan VINEYARD Imports



RIVA DI ROCCA



Riva di Rocca Il Morgante - Conegliano Valdobbiadene Superiore D.O.C.G. Extra Dry

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**Riva di Rocca, Il Morgante
Conegliano Valdobbiadene
Superiore D.O.C.G. Extra Dry,
100% Glera Production
100,000 Bottles**

"A straw yellow Prosecco with light green highlights. A bouquet of fruity ripe apple and pear, acacia that's delicate and elegant. The taste is harmonious and persistent with a fruity aftertaste."

**17 g/l residual sugar
Service: 8 degrees C/46.5 F**

.750 ml Alc. by Vol 11.50%