

MOMI, VALDOBBIADENE PROSECCO SUPERIORE DOCG SUI LIEVITI BRUT NATURE

This wine is a product of tradition, obtained by second fermentation in the bottle during the spring following harvest. It represents the union of present and future in the way of drinking Prosecco.



VITICULTURE

Climate	Cool temperate, 1200 mm average annual rainfall.
Soil	Clay, calcareous conglomerate rocks.
Location	South east-south and south west.
Vineyard	Riva Granda, latitude: 45° 89' 83", longitude: 12° 07' 40", altitude: 269 m above sea-level.
Variety	Glera, Perera, Verdiso, Bianchetta.
Cultivation	Low-impact integrated pest management; wooden and corten steel posts; manual pruning; green manure and soil working; shoot tipping performed twice before the harvest, if necessary; manual mowing; manual harvest during the central/last period of September.
Work	From 500 to 700 working hours per hectare per year.

OENOLOGY

Fermentation	Thermo-regulated fermentation, with selected yeasts. Maturing and resting on the lees in steel tanks for three months. Limited use of sulphites.
Refermentation	Refermentation Traditional method used in the hill area north of Treviso. In spring, natural refermentation takes place in the bottle, in a dark room, at a temperature of 16-17°C. At the end of the second fermentation the yeasts sink to the bottom. Duration of fermentation and maturing in the bottle: about 3 months.
Analytical framework	Alcohol by volume: 11,5%; residual sugar: absent; total acidity: 5,6 g/l; pH: 3,25.

ORGANOLEPTIC PROPERTIES

Colour	Straw-yellow. Fine and long lasting perlage.
Fragrance	Evolving while maturing in the bottle: fresh with fruit notes at the end of the fermentation, together with the characteristic "breadly" aroma, more complex and mature notes as the months go by.
Palate	Like for the fragrance, at the beginning a fruity flavour and a hint of yeast are perceived. It has a lean and pleasant, slightly bitter taste. It matures as the months go by.

SERVING SUGGESTIONS

Perfect matching with traditional dishes, appetizers and cured meats or cheese snacks as well as with savoury first courses and "spiedo" (spit-roasted meat) typical of the region Altamarca Trevigiana. Excellent with pizza. Serve at 6-8°C. Pour delicately in a decanter without shaking it, in order to remove the light final haze. Stem glass, preferably of the Valdobbiadene type.

COMMERCIAL DATA

Appellation	Valdobbiadene DOCG Prosecco Superiore
Packaging	0,75 l bottles in 6-bottle-boxes; Weight: 9,4 Kg; Size 20cmX30cmX30cm



RIVAGRANDA®

Riva Granda Soc. Agricola s.s. - P.Iva : 00755650264

Via Cal Vecchio 5/A 31010 Farra di Soligo (TV) Italy - TEL : +39 0438 987022 - CEL : +39 333 4618684 - FAX : +39 0438 898392 - EMAIL info@proseccorivagranda.it