



# FRASSINELLI

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## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

denominazione di origine controllata e garantita

### RIVE DI MANZANA MILLESIMATO EXTRA DRY

**Grapes:** Glera

**Grapes production area:** Manzana - Vittorio Veneto

**Soil type:** sublayer of marly given that by the wurm glacial deposits and by a rough texture which permits good drainage. This ground provides delicacy and a clear territorial imprint given by floral aromas

**Winemaking:** tank method - Martinotti. The second fermentation lasts for 40 days. Maturation on the lees (also in autoclaves) for two weeks

**Alcohol:** 11,5% Vol.

**Residual sugar:** 17 g/l

**Tasting notes:** clear, bright lemon. The bubbles are small, fine, with creamy texture. Floral aroma with elderflower notes, fruity with golden apple and nectarine. Pleasantly refreshing, medium finish.