



# FRASSINELLI

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## CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE

denominazione di origine controllata e garantita

### RIVE DI SANTA MARIA DI FELETTO MILLESIMATO EXTRA BRUT

**Grapes:** Glera

**Grapes production area:** Santa Maria di Feletto

**Soil type:** the sublayer is formed by a rough conglomerate of carbonate nature, originated in the Miocene, on which a reddish soil has developed with mounds of clay. The quality of this soil, called Feletti, renders an intense aroma and equilibrium and a pleasantness to the palate

**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:** 1 g/l

**Tasting notes:** clear, bright lemon. The bubbles are small, fine with creamy texture. Floral aroma with elderflower notes, slightly fruity with green apple, nectarine and citrus. Dry, crispy and pleasantly refreshing, medium finish.