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# PROSECCO SPUMANTE “LA VIGNA DI RIVA”

## DOC EXTRA DRY

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### Tasting notes

Colour: pale straw yellow with greenish reflections.

Bouquet: rich and complex aromas of white flowers and green apple

Taste: very fresh, lively with an elegant, persistent and fine perlage. Aromatic and balanced, with pleasant notes of bread crust.

### Food pairing

perfect as an aperitif and for any kind of celebration. Suitable to any type of fish dishes, seafood, shellfish, pasta or rice with fish sauces.

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 Grape variety  
100% glera

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 Appellation

Prosecco spumante doc Extra dry

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 Production area

Villanova di Portogruaro area,  
Venice province, Veneto region

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 Alcohol  
11,5 %

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 Serving temperature  
6-8 °C



Italian  
Wine  
Atelier

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